

THE LORD'S



PRAYERS

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TABLE OF CONTENTS

To the Housewife	Father Gregory
Recipes for Children	N. C. P.T.A. Cookbook
Snacks and Drinks	9 - 21
Breads and Sandwiches	23 - 50
Cookies and Candies	51 - 83
Deserts, Cakes, and Pies	85 - 157
Main Dishes	159 - 208
Salads and Salad Dressings	209 - 234
Vegetables	235 - 251
Substitutions	Appendix
Baking Charts	Appendix

TO THE HOUSEWIFE
THE QUEEN OF THE HOME

Cooking is not drudgery, it is a kind of loving creativeness which makes the humblest home a castle.

May the use of this book enable you to promote the spirit of Our Lord in your home as long ago, Mary, the model of Nazareth's housewives, effectively led the way.

Father Gregory, O.S.B.



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snacks



drinks

1½ lbs. shrimp
1/2 cup light rum
1/4 lb. butter
1/2 tsp. onion juice
1/2 tsp. dry mustard
Lemon juice to taste
Salt and pepper to taste

Marinate boiled shrimp (peeled) in rum for
1 hour or more. Run twice through a fine
meat grinder. Cream butter. Combine with
shrimp, onion juice, dry mustard, lemon
juice, salt and pepper. Mix thoroughly.
Chill and serve on crackers or potato
chips.

PICKLED SHRIMP

Mary Wofford

In large glass jar place layer of cooked shrimp, layer of thinly sliced lemon, layer of thinly sliced onion, and a few bay leaves. Continue to layer until all shrimp is used. Over all this pour a mixture of one-half Wesson oil and one-half vinegar to which has been added a little Worcestershire sauce and garlic powder. Refrigerate for several days to season.

DEVILED DUNK DIP

Joe Foster, Jr.

1 cup dairy sour cream
4 $\frac{1}{2}$ oz. size can deviled ham
1/2 cup pickle relish
1/8 tsp. garlic salt
1/4 tsp. salt
1/4 tsp. Worcestershire sauce

Combine ingredients. Blend well. Use as dip with your favorite crackers or potato chips. Also good for sandwiches.

DIP FOR FRESH VEGETABLES

Meg McCloskey

Suggested: Radishes, Squash, cauliflower, cherry tomatoes, celery, carrot sticks.

1 cup sour cream
1 cup mayonnaise
1 Tbs. green onion
1 Tbs. parsley
1 tsp. Beau Monde seasoning or mixture of
 $\frac{1}{2}$ tsp. garlic, celery, and onion powders
1 tsp. dill weed.

Method: Combine all ingredients at least two hours before serving. Fix and refrigerate vegetables so that they will be crisp.

PAT'S HOT SPREAD

Meg McCloskey

Mix together $\frac{3}{4}$ jar (large) Cheese Whiz,
1 lb. ground chuck. Season with Worcestershire sauce and garlic powder. Spread on slices of party rye bread and run under broiler until done and bubbly. May be kept warm on a hot tray.

CHEESE WAFERS

Kathy Beam

1 cup margarine
2 cups flour
2 cups sharp cheese, grated
2 cups Rice Krispies
Dash of red pepper

Let margarine and cheese stand at room temperature. Blend. Stir in pepper, flour, and Rice Krispies. Shape in small ball. Place on cookie sheet and flatten with a fork. Bake at 375° for 8 - 10 minutes. Makes about 6 dozen.

CHEESE CRISP

Scott Jenkins

2 cups sharp American cheese (grated)
1 stick margarine
1 tsp. salt
1/4 tsp. cayenne pepper
1 cup flour
1 cup chopped nuts

Soften butter and add the other ingredients. Roll into long roll and chill. Cut off small rounds and bake at 350° until lightly brown.

1 package each of Wheat Chex, Rice Chex, Cheerios, Cheese Tidbits, Pretzel sticks, 3 ring Pretzels, and nuts. Mix.

2 cups Wesson oil, 1/2 tsp. Tabasco sauce, 2 tsp. Worcestershire sauce. Mix well.

Pour over first mixture and sprinkle with 2 tsp. each of celery salt, onion salt, and garlic salt. Cover pan with foil and bake for 30 minutes at 250°. Take foil off and bake 10 minutes longer.

CHIP DIP

Susan Hoyle

1 envelope Good Seasons Italian Salad dressing mix

Blend into 2 cups sour cream.

Serve with crackers, vegetables, or potato chips.

HOT CRABMEAT DIP

Kate McCloskey

2 tsp. minced onion

Scant cup of butter

1/2 lb. processed American Cheese (Velveeta)

3 cans crab (shrimp or lobster may be substituted)

Method: Saute onion in 2 tsp. butter. Mix with other ingredients in top of double boiler. Heat until butter and cheese are melted. Use chips or crackers to dip.

PAT'S CHEESE SPREAD

Kate McCloskey

Mix together 1 cup mayonnaise, 2 cans french-fried onion rings, and 1/2 lb. grated cheddar cheese. Season liberally with Worcestershire sauce. Spread on slices of Old London garlic rounds and run under broiler. May be kept warm on a hot tray.

2 cups grated natural sharp American cheese
1 cup sifted all purpose flour
1/2 cup soft butter
1/2 tsp. salt
1 tsp. paprika
48 stuffed olives

Blend cheese with butter. Stir in flour, salt, paprika. Mix well. Wrap 1 tsp. of this mixture around each olive, covering it completely. Arrange on a baking sheet.

These can be made ahead and frozen. Bake for 15 minutes at 400°. Serve hot.

QUICK SPREAD

Mary Nancy Haselden

2 cans of drained sardines
1 tablespoon raw onion
prepared mustard

Chop onion and sardines in bowl. Mix in enough prepared mustard to moisten and season to taste. Spread on cracker.

CHOCOLATE MALTED MILK

Mix in mixer or by rotary beater:

- 1 cup cold milk
- 2 Tblsp. malted milk powder
- 2 Tablsp. chocolate syrup

Beat until frothy and add:

- 1 scoop softened ice cream

BROWN COW

Tom Nelli

Put in tall glass:

- 2 scoops vanilla ice cream

Pour over ice cream:

- 1 can cold root beer

Mix slightly.

COFFEE PUNCH

1/2 gallon cold coffee
1/2 gallon vanilla ice cream
1/2 pint whipping cream
1/2 cup sugar

Mix coffee, ice cream and sugar. Chill.
Serve in punch cups with dot of whipped cream.

BRAZILIAN FLOAT (serves 4)

2 squares unsweetened chocolate
2 cups milk
1/3 cup sugar
2 cups freshly brewed double-strength coffee
1 pint coffee ice cream

Combine chocolate, milk, and sugar in a medium-size saucepan; heat slowly until chocolate melts; stir in coffee. Beat vigorously with a rotary beater until foamy; chill.

Pour into 4 tall glasses; float a scoop of ice cream on each. Garnish with chocolate curls.

PINE WINE PUNCH

Russ Craig

1 large can pineapple juice, chilled
6 Cheerwine drinks

Mix together before serving.

1 large can frozen orange juice
3 cans of water
1 large can pineapple juice (46 oz.)
1/2 cup lemon juice (frozen)
1/2 cup canned grapefruit juice
1 cup sugar

Mix together and add 1 quart ginger ale.

Red or green food coloring may be added
to create the desired color. Makes 25
servings.

INSTANT HOT CHOCOLATE

Kenny Craig

8 cups dry skim milk
2 lbs. Nestles Quick
6 oz. jar Pream
1/2 cup confectioners sugar
1/2 cup mixture to 1/2 or 3/4 cup hot water

Combine:

1/6 oz. frozen lemonade
1/4 cup lime juice
2/46 oz. cans pineapple juice
1/6 oz. frozen orange juice

Add later:

4 large bottles gingerale
1 large soda water
1/2 gallon lime sherbert

HOLIDAY SUNSHINE PUNCH

1 can "Taste of Pineapple" Hawaiian
Punch (46 oz.)
1/4 cup lemon juice

Add before serving:

2 large bottles ginger ale.

(Optional cherries or lime slices)

Makes about 3 quarts.

GRAPEFRUIT FIZZ (Serves 6)

1 c. sugar	1/28 oz. ginger ale
2 c. water	Green food coloring
3 whole allspice	Ice cubes
3 whole cloves	1 lemon, cut in
1 can (6 ounces) frozen	slices
concentrated grapefruit	6 maraschino cherries
juice	

Combine sugar, water, allspice, and cloves in a medium-size saucepan; heat to boiling, then simmer 5 minutes. Strain into a large pitcher; cool.

Stir in frozen grapefruit juice until thawed, then ginger ale and a few drops of green food coloring to tint.

Pour over ice cubes in 6 tall glasses; garnish each with a slice of lemon and a cherry.

INSTANT RUSSIAN TEA

Dawn Craig

2 cups of Tang
1/2 cup of instant Tea and Lemon
1 1/3 cup of sugar
1 Pkg. Lemonade Twist
1 tsp. cinnamon
1/2 tsp. ground cloves (can be omitted)

Mix together. Cut the sugar to 1 cup if you use sugared lemonade twist.

1 serving equals 2 tsp. mixture in cup.

Add hot boiling water.

RUSSIAN TEA

Ramona Splawn

1 lb. 2 oz. jar Tang
4 oz. jar Nestea (with lemon & sweetened
instant tea)
3/4 tsp. ground cinnamon
1/2 tsp. ground cloves

Mix all ingredients well. Put back into
Tang & tea jars.

2 tablespoons of mix to 1 cup of boiling
water and 1/2 clove stick in cup.

STRAWBERRY DREAM

Tom Walkowiak

1 pkg. (10 oz.) frozen strawberries (partly
thawed)
1/2 pint strawberry ice cream
1 large ripe banana, cut up
2 cups milk
1 tsp. vanilla

Combine strawberries, icecream, banana, 1
cup milk, vanilla in electric blender. Beat
until creamy smooth. Stir in remaining milk.
Pour into 6 tall glasses. Garnish with fresh
strawberries.

NOTES

bread s



sandwiches

2 pkgs. yeast dissolved in 1/2 cup warm
warm
1 Tbsp. sugar
3 cups milk
3 Tbsp. butter
3 Tbsp. Sugar
3 tsp. salt
9 cups flour

Scald milk, Pour into large bowl and add
butter, sugar, and salt. Cool. Add 3
cups flour, then add yeast mixture and
approximately 6 more cups of flour. Turn
onto floured board and knead until it will
spring back when punched down with your
finger. Place in greased bowl, grease top,
cover with cloth and let rise until double
(45 mins. to 1 hour). Knead until all air
bubbles pop. Grease top, cover, and let
rise again. Divide into three, roll tightly
into loaves, place in greased pans. Grease
top, cover, and let rise. Bake at 350° for
45 minutes. Grease tops.

1 3/4 cups sifted all purpose flour
2 tsp. double acting baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1/3 cup soft shortening
2/3 cup granulated sugar
2 eggs, unbeaten
1 cup mashed ripe bananas (2 or 3)
1/2 cup nuts

Start heating over to 350° F., and grease a 9 x 5 x 3 loaf pan. Sift flour, baking powder, soda, and salt. Add nuts to flour mixture. With electric mixer at medium speed (or with spoon) thoroughly mix shortening with sugar, then with eggs until very light and fluffy - about four minutes altogether. Then at low speed, beat in flour mixture alternately with bananas just until smooth; turn into pan. Bake 1 hr., or until cake tester, inserted in center, comes out clean. Cool in pan 10 minutes. Remove. Cool overnight before slicing.

GRANDMA'S DATE NUT BREAD

2 pkg. dates
1/4 lb. butter
1 1/2 cup boiling water
1 cup sugar
2 eggs
3 cups flour
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 cup nutmeats, broken

Cut up dates. Place in a large pan; break up butter over them. Pour boiling water over mixture and set aside for an hour.

Sift flour and soda, baking powder and salt three times. Beat eggs and sugar together.

Add sifted flour, and then date mixture.

Add nuts. Bake in well-greased bread pan for 70 min. at 350°. When cooled, wrap in foil and let stand for 24 hrs. before cutting.

3 cups Bisquick
1/2 cup sugar
1 egg
1 1/4 cups milk
1 1/2 cups chopped nuts

Heat over to 350° (moderate). Mix first four ingredients. Beat vigorously for 30 seconds. Stir in nuts. Pour into well greased loaf pan, 9 x 5 x 3. Bake 45-50 minutes or until toothpick inserted in center comes out clean. Cool before slicing

FRENCH TOAST

Tracy Shives

6 slices of light bread
1/2 stick of butter or margarine
1/2 cup of sugar

Preheat over to 375°. Spread butter on bread (all pieces). Sprinkle sugar over butter. Place on cookie sheet or large bread pan, put it in the over for 30 minutes.

BANANA BREAD

Joe Will

Cream together $\frac{1}{3}$ cup shortening and 1 cup sugar.

Add 2 eggs.

Sift 2 cups flour, 1 scant tsp. soda, $\frac{1}{2}$ tsp. salt.

Mash 2 medium to large bananas (make juicy).

Add juice of $\frac{1}{2}$ lemon. Add ingredients and beat well. Bake at 250°.

POPOVERS

Mary Wofford

Beat: 1 cup flour
1 cup milk
 $\frac{1}{2}$ tsp. salt

Add: 3 eggs

Beat for two minutes.

Preheat oven to 450°. Heat popover pans for 10 minutes. Grease. Return to oven 1 minute. Bake at 450° for 25 minutes without opening oven. Lower heat to 350°. Bake 15 more minutes.

1 cup corn meal
1½ cups boiling water
1 Tbsp. shortening or oil
3 eggs
1 cup milk
1 Tbsp. baking powder
1/4 tsp. salt

Add boiling water to the corn meal,
stirring to mix thoroughly. Add
shortening, then well beaten eggs
with other ingredients. Beat thoroughly
at moderate speed or by hand and pour
in well greased baking dish 7 x 3 deep.
Bake at 375° for about 30 minutes or until
brown.

1 can cream style yellow corn
3 eggs
2 cups corn bread mix
1/4 cup cooking oil
1/2 bell pepper, chopped
2 Tbsp. Jalepeno pepper, chopped, very hot
1 tsp. baking powder
1/2 lb. sharp cheese, grated

Mix all ingredients, except cheese. Pour

half the batter into a well greased pan.

Sprinkle half of the cheese over the mixture.

Pour the rest of the batter over the

cheese and top with the remaining cheese.

Bake at 400° for 45 minutes.

ORANGE BREAD

2 1/2 C. sifted all-purpose flour
1 1/4 t. baking soda
1 t. salt
1/4 C. shortening
1 C. sugar
1 egg
1 t. orange rind
1/2 C. orange juice
1/2 C. white vinegar

Sift flour, soda, and salt together.

Cream shortening; blend in sugar; add egg and beat until fluffy. Add grated orange rind. Add flour mixture alternately with orange juice and vinegar, beating well after each addition. Turn into greased loaf pan and bake 1 hour or until done at 350°. Remove from pan and cool several hours or overnight before slicing.

CHEESE BREAD

3 C. sifted all-purpose flour
1 1/2 t. baking soda
1 t. salt
1 1/2 C. grated Cheddar cheese
2 eggs
6 T. White vinegar plus milk (1 1/2 C. liquid)
1/4 C. melted shortening
1 t. caraway seed

Sift flour, soda, and salt into mixing bowl. Add grated cheese; mix well. Beat eggs and add to them the liquid and shortening, and blend well. Stir in seeds, if used. Add all at once to flour mixture and mix lightly. Turn into greased loaf pan and bake 70 min.

APPLE SPICE BREAD

2 C. Sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1/2 C. shortening
3/4 C. firmly packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 C. grated raw apples
2 T. vinegar plus water to make 1/2 C. liquid
1/2 C. chopped nuts

Sift flour, soda, salt, and spices together.

Cream shortening; blend in sugar, add eggs one at a time and beat until smooth. Add vanilla extract. Add flour mixture alternately with grated apple and liquid. Stir in nuts. Turn into greased loaf pan and bake 1 hour at 350°.

CRANBERRY RELISH BREAD

2 C. sifted all-purpose flour
1 t. baking soda
1 t. salt
3/4 C. sugar
1 egg
1/3 C. orange juice
3 T. white vinegar plus water to make 2/3 C.
1 t. grated orange rind
1/4 C. melted shortening
1 C. halves or coarsely chopped raw
 cranberries
1 C. chopped nuts.

Sift together flour, soda, salt, and sugar into mixing bowl. Beat egg; add liquids, orange rind, and melted shortening. Add all at once to flour mixture; stir until flour is just dampened. Add cranberries and nuts; stir just enough to blend well. Turn into greased loaf pan. Bake 60-70 minutes or until done at 350° F.

CINNAMON RAISIN COFFEE BREAD

Tom Murphy

1/4 C. melted butter
1/2 C. sugar
2 t. cinnamon
2 1/2 C. sifted all-purpose flour
1 t. salt
1 1/4 t. baking soda
1/2 C. sugar
2 eggs
5 T. white vinegar plus milk to make 1 cup
1/4 C. melted shortening
1/2 C. raisins
1/2 C. chopped nuts

Combine butter, 1/2 C. sugar and cinnamon.

Set aside. Sift flour, salt, soda and other

1/2 C. sugar into mixing bowl. Beat eggs, add liquid, blend well; then add shortening and raisins. Pour all at once into flour mixture; stir until flour is just dampened.

Spread half of batter in greased 8x8x2 inch baking pan. Sprinkle with half of cinnamon mixture. Cover with remaining batter and draw knife through batter several times to distribute filling slightly. Sprinkle top with rest of cinnamon mixture and nuts.

Bake 45 minutes at 350° F.

1½ cups sifted enriched flour
¾ cup sugar
2 tsp. baking powder
¾ tsp. salt
1 tsp. grated orange rind
¾ cup milk
1 egg, beaten
⅓ cup butter or margarine, melted
1 cup confectioners sugar
2 Tbsp. milk
2 Tbsp. chopped nuts

Sift together flour, sugar, baking powder, and salt. Stir in orange rind. Combine ¾ cup milk, egg and butter. Add liquid ingredients to dry ingredients, stirring only until well blended. Pour into well-greased 5½ cup ring mold. Bake in moderate oven (375°) 30-35 minutes. Cool on rack about 5 minutes. Loosen edges with spatula, invert and remove from pan. Stir confectioners sugar and 2 Tbs. milk until smooth. Spread over top of cake and sprinkle with nuts.

2 sifters flour
13 tsp. sugar
1 tsp. baking powder
2 tsp. salt
1 cup shortening
2 pkgs. dry yeast dissolved in 2 cups warm
water

Sift flour, add sugar, baking powder,
salt, melted shortening. Then add yeast
in warm water. Mix thoroughly. Place in
refrigerator over night. When ready to use,
roll out and cut with biscuit cutter. Make
into cloverleaf or other desired shape. Brush
with butter and let rise. Bake at 400°
for 15-20 minutes.

CINNAMON DOUGHNUTS

Betsy Wofford

1 pkg. yeast
1/4 cup water
1 cup milk, scalded
1/2 cup sugar
1/4 cup shortening
1 1/2 tsp. salt
3 1/2 cups flour
1 egg
2 tsp. cinnamon
Confectioners sugar

Soften yeast in warm water. Combine scalded milk, sugar, shortening salt. Add half flour, mix well. Add softened yeast and egg, beat well. Stir in remaining flour and cinnamon to make soft dough. Turn on floured surface, knead about 8 - 10 minutes. Place in greased bowl. Cover and let rise until double. Punch down and roll out to 1/4 in. thickness. Cut with floured doughnut cutter. Put on greased cookie pan and let rise again. Gently lift and fry in deep fat until brown. Shake in paper bag with enough confectioners sugar to coat. Cinnamon sugar may be added to dough before cutting to add flavor.

1 pkg. active dry yeast
1/4 cup water
1/2 cup hot mashed potatoes
1/4 cup shortening
1/4 cup sugar
1½ tsp. salt
1 cup milk, scalded
1 egg
4 - 4½ cups sifted all-purpose flour

Soften yeast in warm water. Combine potatoes, shortening, sugar, salt, and hot milk. Cool to lukewarm. Add softened yeast and egg. Stir in 2 cups flour; beat well. Stir in remaining flour or enough to make soft dough. Turn out and knead on lightly floured surface till smooth and elastic, 6 - 8 minutes. Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double, about 1 hour. Punch down. Shape in ball. Cover; let rise 10 minutes. Cut the ball in fourths, then cut each fourth in 6 wedges. Form wedges in smooth little balls. Place balls of dough on greased baking sheet. Leave room for rising. Snip balls almost to center in 3 places. Then snip at midpoint of each leaf. Let rise until almost double, about 1 hour. Bake in hot oven (400°) about 10 - 12 minutes. Makes 2 dozen rolls.

HOT ROLLS OR BREAD

Jimmy Riley

1 cup milk
3 Tbsp. sugar
1 tsp. salt
1/3 cup Wesson oil
1 package dry yeast
1 cup warm water
6 cups flour (plain)

Bring milk to boiling point, add sugar, salt, and Wesson oil. Set aside to cool.

Put yeast in warm water. After milk has cooled add yeast water. Gradually add flour. Mix thoroughly. Knead on floured board. Let rise until double in bulk.

Shape into rolls or two loaves of bread.

To make rolls, bake in 425° oven for 20 minutes. Bread at 400° oven for 45 - 50 minutes.

MINIATURE FRUIT MUFFINS

Chris Riley

1 cup sugar	1 tsp. soda
1/2 cup butter	1 cup chopped pecans
2 eggs	1 sm. pkg. dates (chopped)
2 cups flour	2/3 cup buttermilk
	1 grated orange rind

Cream butter and sugar until light. Add eggs one at a time. Mix. Sift flour and mix with dates and nuts; alternately add to egg mixture along with buttermilk to which soda has been added. Blend in orange rind. Grease muffin tins (miniature size) and fill 2/3 full. Bake 15-20 minutes at 375° until brown.

TOPPING

3/4 cup sugar
1/2 cup orange juice
1 grated orange rind

While muffins bake, bring sugar, juice, and rind to a boil. Before removing muffins from pans and while still hot, pour slowly over muffins (about 1 tsp. per muffin). Yields about 5 dozen miniature muffins.

HOME MADE BISCUIT MIX

Chris Gardner

8 cups sifted flour
1 Tbsp. salt
4 Tbsp. baking powder
1 cup shortening

Mix and sift flour, salt, and baking powder in large bowl. Have shortening at room temperature. Cut into flour mixture until like coarse corn meal.

Store in closed container. Keeps 3 - 4 weeks in refrigerator.

To make six biscuits:

1 cup biscuit mix
Stir in $\frac{1}{4}$ to $\frac{1}{2}$ cup milk

450° oven 8 - 10 minutes

ANGEL REFRIGERATOR BISCUITS Bobby Walkowiak
John Jones

5 cups sifted all purpose flour
1/4 cup sugar
3 tsp. baking powder
1 tsp. soda
1½ tsp. salt
3/4 cup shortening
1 package yeast
2 Tbsp. warm water
2 cups buttermilk

Dissolve yeast in warm water. Let set. Sift dry ingredients. Cut in shortening. Add 1 cup buttermilk and mix well. Add yeast and remaining buttermilk, and mix thoroughly. Dough will appear quite sticky. Cover and store in refrigerator. When ready to use, knead. You will need to use a little flour to keep dough from being sticky. Cut into biscuits. Let rise 30 minutes to 1 hour. Bake at 425°. The dough may be refrigerated for about a week.

VEGETABLE SANDWICH FILLING Patricia Rhyne

1 8 oz. pkg. cream cheese
1 Tblsp. lemon juice
1/4 C. chopped celery
3/4 C. grated carrots
1/4 C. chopped green pepper
1/4 C. grated cucumber (squeeze out juice)
1/4 C. chopped onion

Blend all the ingredients together

and add enough mayonnaise to bring it to
a good spreading consistency.

STEAK ROLL SANDWICHES Bobby Walkowiak

1 chuck beefsteak, cut 1 inch thick
Instant seasoned meat tenderizer
2 packages hollandaise sauce mix
Milk or water
3 round hard rolls, split, toasted, and
 buttered

Moisten steak and sprinkle with tenderizer
following label instructions. Place on rack
in broiler pan.

Prepare hollandaise sauce mix with milk or
water, following label instructions: keep warm.
Broil steak, following range manufacturer's
directions, 8 minutes on each side for medium-
rare, or until done as you like it. Remove
to a cutting board; carve diagonally in $\frac{1}{2}$ inch
thick pieces. Place each half roll on a
serving plate; top with several slices of
steak; spoon hollandaise sauce over all.
Serve hot.

HOT CHICKEN SANDWICH

Joan McCloskey

8 slices of buttered toast
4 whole breasts of chicken cooked.
4 medium tomatoes sliced thickly and salted
8 slices of American Cheese

Sauce:

1/2 lb. Mushrooms sliced
1/4 cup butter
2 tablespoons flour
1/4 teaspoon salt
1 cup chicken broth
1/3 cup cream

Method: Saute mushrooms in butter for five minutes add salt and flour and blend. Add broth and cream and cook stirring until thickened.

Place toast on a cookie sheet and cover with 1/2 of chicken breast then add tomato and top with cheese.

Bake at 350° for 7 to 10 mins. until cheese melts. Serve with hot sauce. This can all be done beforehand and refrigerated.

PECAN SANDWICH

Charles E. Brown

1/2 cup pecans
2 hard-boiled eggs
1 small onion

Chop above ingredients finely. Mix with mayonnaise to spreading consistency.

PIMIENTO CHEESE

Jeff Landry

1 tsp. flour	1 lb. mild cheddar
1 tsp. salt	cheese, grated
1 tsp. dry mustard	dash red pepper
3½ tsp. sugar	2 tsp. vinegar
2 Tbsp. butter	1 large egg
1/2 cup canned milk	1 lg. can pimiento mashed

Mix dry ingredients together. Add juice of pimientos and vinegar. Cook to boiling point. Beat egg and add to mixture. Add butter and milk and stir until butter melts. Remove from fire and stir in grated cheese until well mixed. Add mashed pimientos. Makes approximately 3 - 3½ cups. Delicious with super sweet dill pickles.

BEEF ON RYE

Billy Roper

1 can (10-3/4 oz) tomato soup
1 lb. ground beef
1/4 cup finely chopped onion
1/4 tsp. salt
Dash pepper
6 slices rye bread, lightly toasted
6 slices process cheese
12 thin green pepper rings

Mix 1/3 cup soup, beef, onion, salt and pepper. Spread mixture evenly over toast; cover edges completely. Broil 3 - 4 inches from heat for 8 - 10 minutes or until desired doneness. Top with cheese, green pepper, and remaining soup. Broil until hot. Makes 6 open face sandwiches.

TOASTED SALMON SANDWICHES

Serves 4 - 6

1 $7\frac{1}{2}$ oz. can (1 c.) salmon
1/2 c. chopped celery
1/4 c. minced green pepper
1 Tbsp. grated onion
2 tsp. lemon juice
1/3 c. mayonnaise
Salt-pepper-paprika
3/4 c. grated American cheese
4 - 6 slices bread

Remove skin from salmon and flake. Combine salmon, celery, green pepper, grated onion, and lemon juice. Moisten with mayonnaise. Season to taste. Cut bread slices in half diagonally. Toast one side. Spread other side with butter and salmon mixture. Sprinkle grated cheese over the top. Broil until golden brown and puffy.

MILWAUKEE JUMBOS (SANDWICHES) Jimmy Walkowiak

3 pkgs. (4 ounces each) sliced corned beef
1 can (1 pound) sauerkraut
3/4 cup dairy sour cream
1 packet (2 to an envelope) onion dip mix
12 large slices rye bread

Unwrap corned beef, then rewrap lightly in foil. Place packet on top of sauerkraut in a medium-size saucepan; cover. Simmer 10 minutes. Blend sour cream and dip mix in a cup; spread on bread.

Place corned beef, dividing evenly, on half the bread slices. Drain sauerkraut and spoon over corned beef; cover with remaining bread, spread side down. Serve warm.

BARBECUED HAMBURGERS (Serves 6 - 8)

1½ lbs. ground beef
1 egg, beaten
1/4 c. milk
2 Tbsp. minced onion
2 C. soft bread cubes
1½ tsp. salt
1/4 tsp. pepper

Combine all ingredients. Toss lightly until just blended. Shape into 8 hamburgers. Place in shallow pan and bake at 450° for 20 minutes. Drain off excess fat, if desired. Add Barbecue Sauce; bake at 350° for 30 minutes.

BARBECUE SAUCE

1 10½ oz. can tomato puree
1/3 c. catchup
1/4 c. water
3 Tbsp. minced onion
1 Tbsp. vinegar
2 tsp. Worcestershire sauce
1 tsp. dry mustard
1 tsp. sugar
1/4 tsp. salt

Combine all ingredients. Bring to boil. Pour over meat.

QUICK PIZZA SANDWICHES (Serves 8)

1 #2 $\frac{1}{2}$ can tomatoes, well drained
4 hamburger buns, sliced
Salt
Garlic salt
1/4 lb. cheese, (mozzarella or sharp) sliced
3/4 lb. ground beef
1/4 c. Parmesan cheese
Thyme

Let tomatoes drain 30 minutes, turning occasionally with spoon. Place buns cut side up on broiler grid. Spread each with layer of tomatoes. Sprinkle lightly with salt and garlic salt. Place cheese in small strips or pieces over tomatoes. Arrange layer of ground beef over cheese. Sprinkle on Parmesan cheese. Sprinkle very lightly with Thyme. Broil 10 to 12 minutes or until ground beef is done.

TUNABURGERS

Barbara Thiets

1 can tuna fish
1 cup chopped celery
1 hard-boiled egg, chopped
1 small onion diced

Moisten with mayonnaise to make paste. Butter 8 hamburger rolls. Spread with paste. Top with slice of cheese. Heat in 350° oven until cheese melts.

HEAVENLY HAMBURGERS

1½ lbs. ground beef
1 egg
Salt
Pepper
1/4 lb. Roquefort or Bleu cheese
1 tsp. dry mustard
2 Tbsp. mayonnaise
2 Tbsp. Worcestershire sauce

Preheat broiler pan 5 to 10 minutes. Combine beef, egg, salt and pepper. Form into 12 thin patties. Combine crumbled cheese, mustard, mayonnaise, and worcestershire sauce. Divide the cheese mixture into 6 equal parts. Put a spoonful of this mixture on 6 patties. Top with remaining 6 patties of beef, and press edges together. Broil about 10 minutes, turning once.

BACON-CHEESE TOAST

David Gardner

4 slices of bread
4 slices of cheese
8 slices of bacon

Fry bacon until almost done. Take 1 piece of bread, put on 1 slice of cheese, and put on 2 slices of bacon. Broil until cheese is melted -watch carefully. Serves four.



cookies & candies

5 MINUTE FUDGE

Chip Craig

Mix together:

2 1/4 cups sugar
3/4 cup Pet can milk
16 large marshmallows
1/4 cup butter or margarine
1/4 tsp. salt

Cook over medium heat to a boil. Boil and stir 5 minutes more. Take from heat.

Add: 6 oz. semi-sweet chocolate pieces
1 tsp. vanilla
1 cup nuts (chopped)

SKILLET PEANUT BUTTER FUDGE

Billy Jones

Set skillet at 280° F. Add to skillet 2 cups sugar, 3 Tbsp. butter and 1 cup canned milk. Bring to a full boil and cook for 5 minutes. Add 1 cup miniature marshmallows, 1 12 oz. jar crunchy peanut butter and 1 tsp. vanilla. Stir well. Pour into a buttered 8 or 9 inch pan to cool. Slice and store in plastic.

HARD CANDY

Rachel Shenigo

3/4 c. light corn syrup
1 c. water
2 c. sugar

In a large saucepan put above ingredients and cook to hard crack stage - 300°. Remove from heat and add flavoring slowly. Stir until flavoring mixes into sugar mixture. Add red or green food coloring. Pour into foil lined 9 x 9 pan. As it hardens around the edges mark into tiny bite size squares. When edges start to firm, remove from pan and cut into tiny pieces, using kitchen scissors. Work FAST.

Flavorings: Get from drugstore pharmacy
(Choose desired flavoring)

Anise	1 Tbsp.
Wintergreen	1 Tbsp.
Lemon	1 Tbsp.
Cinnamon	1 tsp.

POPCORN BALLS

Suzanne Strout

5 qts. popped corn
2 cups sugar
1 1/2 cups water
1/3 tsp. salt
1/2 cup light corn syrup
1 tsp. vanilla extract
1 tsp. vinegar

Cook sugar, water, salt and corn

syrup to very hard-ball stage (256°).

Add vinegar and vanilla extract; cook to light-crack stage (270°). Slowly pour over popcorn; stir well to coat every kernel.

Press in balls. Use fat on hands if necessary. Makes 20 popcorn balls.

1 cup light corn syrup
1/2 cup sugar
1/3 oz. pkg. fruit-flavored gelatin
1/2 lb. salted peanuts, coarsely chopped
9 cups popped corn

Combine syrup and sugar and bring to a boil. Remove from heat. Add gelatin and stir until dissolved. Add peanuts and pour over popcorn; mix well, working quickly. Shape it into balls. Makes 12 to 15 popcorn balls.

For ease in handling the hot syrup on the popcorn, rub butter thoroughly over hands when forming balls.

FUDGE

Mark Sherrill

Three 6 oz. packages semi-sweet chocolate chips
1/2 lb. butter (2 sticks)
3 tsp. vanilla
4 1/2 cups sugar
1 large can evaporated milk

Put the 3 pkgs. chocolate chips and 1/2 lb. butter and 3 tsp. vanilla together. Heat sugar and milk in large saucepan; boil 6 minutes exactly over medium heat. Remove from stove and pour over chocolate and butter - mix until well blended and thick. Pour into a greased cookie sheet. Let stand 6 hours and cut into squares. Top with nuts if desired. Makes 5 lbs.

CANDY APPLES

Anita Stroupe

1 cup Dixie Crystals granulated sugar
1/2 cup water
1 cup white corn syrup
1/4 tsp. red food coloring
6 medium apples
6 wooden skewers

First wash and stem apples. Ten mix Dixie Crystals sugar, water, food coloring and corn syrup in a boiler over moderate heat. Stir until ingredients are well mixed and begin to boil. Cook to 250 degrees or until a hard yet flexible thread is formed when some of the syrup is dropped in cold water. Remove syrup from heat and dip apples turning them to insure uniform coverage. Place on wire rack to cool.

6 medium-sized red apples
1 cup brown sugar
1/2 cup granulated sugar
1/2 cup light corn syrup
1/2 cup water
1 Tbsp. butter
1 tsp. vanilla extract

Stick wooden skewers in stem end of apples.

Cook sugars, corn syrup, water and butter in saucepan over low heat until sugar dissolves. Cook to light-crack stage (270°) without stirring; remove from heat and add vanilla extract. Dip apples into syrup. Roll in finely chopped peanuts or other nut meats, if desired. Place upright on greased surface until cool. Makes 6 candied apples.

1/3 C. Margarine
1/2 c. Karo light syrup
1 lb. sifted confectioners sugar
1 tsp. vanilla

Stir margarine, Karo and half of sugar in
3 qt. pan over low heat until bubbly.

Quickly stir in remaining sugar and vanilla.

Remove from heat and stir mixture until it
holds its shape. Pour in greased pan.

Cool until candy is lukewarm. Knead
until smooth.

Bon Bons: Form Easy Karo Candy around nuts.
Roll in colored sugars or
sprinkles.

Mint Patties: Flavor Easy Karo Candy with
peppermint or wintergreen.
Color with red or green vegetable
coloring. Form into patties.

PEANUT BRITTLE

Becky Dow

Mary Dow

2 c. white sugar	1 tsp. soda
$\frac{1}{2}$ c. white corn syrup	1 tsp. vanilla
$\frac{1}{3}$ c. water	3 Tbsp. butter
$1\frac{1}{2}$ - 2 c. peanuts	

In a 3 - 4 qt. saucepan, put the sugar, corn syrup and water. On medium heat, bring to hard crack stage (300°). Remove from heat. Add soda, vanilla and butter, nuts. Quickly pour on buttered cookie or jelly role pan and spread as thin as possible. Cool. Break into pieces.

BEST CHOCOLATE FUDGE

Ronnie Grenier

6 Tbsp. cocoa
2 cups sugar
dash of salt
 $\frac{2}{3}$ cups milk
2 Tbsp. butter
1 tsp. vanilla
 $\frac{1}{2}$ cup nuts

Mix cocoa, sugar, salt, milk, and butter in pan and stir over low heat until it boils. Cover 3 minutes. Uncover. Boil without stirring to soft ball stage. Remove from heat. Add vanilla and beat.

CRISP TOFFEE BARS

Jean Marie Nelli

1 cup butter or margarine
1 cup brown sugar
1 tsp. vanilla
2 cups sifted flour
1 6 oz. package semi-sweet chocolate pieces
1 cup pecans or walnuts

Thoroughly cream sugar, butter, and vanilla. Add flour, mix well. Add chocolate and nuts. Press mixture into ungreased $15\frac{1}{2}$ x $10\frac{1}{2}$ inch jelly-roll pan. Bake in moderate oven (350°) 25 minutes or until browned. While warm, cut in bars or squares. Cool before removing from pan. Makes about 5 dozen.

CHOCOLATE COOKIES

William Gustave Wofford

1 15 oz. can sweetened condensed milk (Borden's)
 $1\frac{1}{2}$ cups chocolate chips
2 Tbsp. butter

Melt these three ingredients in double boiler.

Add: 1 cup of regular flour
1 cup walnut meats
1 tsp. vanilla

Drop on buttered tin and bake for 15 minutes in 325° oven.

CHOCOLATE CHIP COOKIES Elmer & Anthony Nichols

1 stick of butter
1 cup of sugar
1/4 tsp. salt
1/4 tsp of baking powder (optional)
1 egg
Several shakes of nutmeg, allspice, and
 cinnamon
1 tsp. of vanilla & butternut flavoring
1 cup of chocolate chips
1½ cups of flour (self-rising)

Beat butter and sugar; add salt, baking powder, nutmeg, cinnamon, allspice, vanilla, and butternut flavor, and chocolate chips. Stir in egg. Add flour. Place in ungreased pan about 2 inches apart. Bake in preheated oven 10 - 15 minutes or until golden brown edges. Yield about 5 dozen.

HONEY BALLS

Christie Bennett

1 cup honey
1 cup peanut butter
2 cups dry milk solids
1 cup corn flakes (crushed)

Cream honey and peanut butter. Mix with milk solids. Shape in balls. Roll in crushed flakes.

HOLIDAY CRINKLES

Bobby Huckle, Jr.

Mix with hands thoroughly:

- 1 package cake mix (white, yellow,
chocolate, etc.)
- 1 medium egg
- 2 Tbsp. water
- 1/2 cup chopped diamond walnuts

Chill dough. Roll into balls. Place about 2 in. apart. Top with $\frac{1}{2}$ walnut. Bake about 10 minutes or until lightly brown in moderate oven (375°). Makes about $3\frac{1}{2}$ dozen cookies.

COCOA OATMEAL COOKIES

Andy Warren

- 1 stick of butter
- 2 cups of sugar
- 1/2 cup of milk

Boil for 3 minutes then add

- 4 Tbs. cocoa
- 3 cups quick-cooking oats
- 1/2 tsp. vanilla flavoring

Drop by teaspoonful on wax paper. Allow to cool.

Cream together: 1 cup shortening
1 cup white sugar
1 cup brown sugar

Beat 2 eggs and add to creamed mixture.

Add 1 tsp. vanilla. Mix well.

Sift together: 2 cups flour
1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt

Add sifted mixture to creamed ingredients.

Mix well.

Blend in by hand (too stiff for electric mixer):

3/4 cups oatmeal
2 cups Rice Krispies
1 cup chopped coconut
1 cup raisins

Drop by spoonful onto baking sheet. Bake
at 350° for 12 - 15 minutes. Makes about 60
cookies.

GINGER COOKIES

Betty Orazem

1 cup sugar
3/4 cup shortening
1 egg
2 Tbs. molasses
2 cups flour
1/4 to 1/2 tsp. salt
1 1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1 1/2 tsp. soda

Cream sugar and shortening. Add egg and molasses. Combine flour, seasonings, and soda. Add and mix well. Form into small balls and roll in sugar. Bake at 375°
8 - 10 minutes.

1 stick margarine
1 egg
1 cup sugar
pinch of salt
1 8 oz. package of pitted dates
3 cups Rice Krispies
1/2 cup finely chopped nuts
1 tsp. vanilla
1 box flake coconut

Melt butter and add eggs, sugar, salt,
and chopped dates. Cook on low heat
about 15 minutes, stirring constantly.
Remove from heat. Add Rice Krispies,
vanilla, and nuts. Mix well and set
aside to cool. Shape and roll in
coconut.

BUTTERSCOTCH OATIES COOKIES

Susan Martin

1 6 oz. package butterscotch morsels
3/4 cup butter (no substitutes)
2 Tbs. boiling water
1 tsp. baking soda
2 cups rolled oats
1 cup sifted flour
3/4 cup sugar
Dash salt

Preheat oven to 350°. Combine butterscotch morsels and butter and melt over boiling water. Remove from heat. Mix boiling water with baking soda and add to butterscotch mixture. Gradually blend in remaining ingredients. Drop by slightly rounded teaspoonfuls onto ungreased baking sheets. Bake at 350° for 10 minutes. Makes 5 dozen cookies.

1/2 cup butter
 2 Tbs. sugar
 1 tsp. vanilla
 1 cup pecan meats
 1 cup cake flour or 1 cup minus 1 Tbsp.
 bread flour

Beat butter until soft. Blend in sugar until creamy. Add vanilla. Measure, then grind in nut grinder or use large attachment on food grinder, 1 cup pecan meats. Roll dough into small balls.

Place them on greased baking sheet.

Bake in a slow oven, 300°, for 30 minutes.

Cookies should not brown. While hot, roll puffs in confectioners sugar.

When cool, roll them again in confectioners sugar. Makes about 32

1½ in. cakes.

NUT FINGERS COOKIES

Eddie Bou Kather, Jr.

1 1/4 stick butter
4 tablespoons powdered sugar
1 tablespoon ice water
2 cups sifted plain flour
1 cup chopped nuts (pecans)
1 teaspoon vanilla flavor

Mix well to a hard dough. Pinch small bits.

Roll in finger shapes. Bake at 325° until
light brown. Roll in confectioners sugar
while hot.

CHINESE CHEWS

Lisa Cox

3/4 cup sifted enriched flour
1 cup sugar
1 tsp. baking powder
1/4 tsp. salt
1 cup chopped dates
1 cup chopped California walnuts
3 well beaten eggs

Sift dry ingredients, stir in the re-
maining ingredients. Pour into a
greased pan. Bake in slow over (300°)
for 30 minutes. Makes 3 dozen.

CHEWY CRISP COOKIES

Becky Dow

1 cup peanut butter
1 cup sugar
1/2 cup cream
4 tsp. cornstarch

Blend all ingredients together. Take
out teaspoonfuls of batter and put
on greased cookie sheet. Cook at 350°
for 15 minutes. Makes 3 dozen.

DATE NUT COOKIES

Theresa Blood

Mix together the following ingredients:

4 cups brown sugar
1 cup shortening
1 tsp. salt
4 eggs
6 cups flour
2 tsp. baking soda
2 Tbsp. baking powder
1 tsp. vanilla
1 cup finely chopped nuts
1 cup finely cut dates

Make several rolls in waxed paper. Freeze.

As needed, slice and bake at 350° about 7
minutes.

SEVEN LAYER BARS

Benny Hoyle, Jr.

- 1 stick margarine
- 1 cup crushed graham cracker crumbs
- 1 cup shredded coconut
- 1 (6 oz.) package semi-sweet chocolate bits
- 1 (6 oz.) package butterscotch bits
- 1 cup chopped nuts
- 1 can sweetened condensed milk

Put the margarine into a $8\frac{1}{2}$ x 11 inch pan and set in oven to melt. Sprinkle graham cracker crumbs over melted margarine. Sprinkle coconut over crumbs. Sprinkle chocolate bits over coconut, then do the same with the butterscotch bits. Drizzle over all the condensed milk. Bake at 350° for 30-35 minutes. Cool in pan before cutting into squares.

MUNCHY CRUNCHIES

Edward Anthony

- 1 6 oz. package semi-sweet chocolate bits
- 1 6 oz. package butterscotch bits
- 2 3 oz. cans chow mein noodles
- 1 cup nuts.

Melt candy on low heat for about five minutes. Stir to mix bits together. Add noodles and nuts and stir until they are coated with melted mixture. Remove from heat and drop by teaspoonful on waxed paper. Allow to cool. Makes about 60 pieces.

1/2 C. Crisco
 2 eggs unbeaten
 3/4 C. Sugar
 2 C. pastry flour
 1/4 t. salt
 2 t. baking powder
 1 1/2 C. raspberry jam
 1/2 C. nut meats chopped
 1/2 pint whipping cream

Beat Crisco and eggs to a cream. Add
 sugar. Add flour mixed with salt and
 baking powder. Beat until light and soft.

Form small round balls, and put into
 well greased muffin tin. Make hole in
 center; fill in with jam and nut mixture.

Bake 450° for 10 min. Serve with
 whipped cream.

FUDGE MELTAWAYS

Phillip Cherry

1/2 cup soft butter
1 sq. unsweetened chocolate
1/4 cup sugar
1 tsp. vanilla
1 egg beaten
2 cups graham cracker crumbs
1 cup coconut
1/2 cup chopped nuts

Melt chocolate and add rest of ingredients.

Mix well and press into ungreased pan

9 x 9 x 1 3/4. Refrigerate.

Middle Layer:

1/4 cup soft butter
1 Tbsp. milk
2 cups confectioners sugar
1 tsp. vanilla

Mix together well. Spread over crumb

mixture. Refrigerate.

Top Layer:

2 sqs. unsweetened chocolate, melted
1/2 stick butter
1 egg

Cream ingredients together with enough confectioners sugar to spread easily and evenly over chilled filling. Cut into tiny squares before completely firm. Makes 3 - 4 dozen.

CHEESE CAKELETS

Amy Cherry

3/4 cup graham cracker crumbs
2 Tbsp. soft butter
1 8 oz. package cream cheese
1 egg
1/4 cup sugar
1/2 tsp. vanilla

Mix butter and crumbs together. Press
1 teaspoon in bottom of small muffin
tins. Combine cheese, egg, sugar and
vanilla and beat until smooth. Fill
tins 3/4 full. Bake at 350° for 10 - 12
minutes. When cakelets have cooled, top
each with a spot of any type jelly
desired.

3 eggs
1 $\frac{1}{2}$ cups sugar
1/2 cup cold water
1 $\frac{1}{2}$ cups plain flour
1 $\frac{1}{2}$ tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt

Mix all ingredients together with mixer.

Bake in small muffin tins filling each tin 3/4 full. Bake 12 minutes at 350°.

Combine one box confectioners sugar with juice of two lemons and two oranges, grated rind of one lemon and two oranges in a blender. Dip small cakes in this sauce and let drain on wax paper.

1 cup soft butter
1/8 oz. package soft cream cheese
1/2 tsp. salt
2 cups plain flour

Mix ingredients then chill dough. Roll small amount of dough into a ball.

Press dough on bottom and sides of small muffin tins. Fill each with pineapple mixture.

Filling: 1 stick butter
1½ cups sugar
4 eggs
1 small can crushed pineapple
1 cup coconut
2 tsp. vanilla
1/4 tsp. salt

Melt butter and sugar together, add remaining ingredients and mix well. Fill tins 3/4 full and bake until golden brown, about 25 minutes at 350°.

BROWNIES

Michael David Pahutski

Cream together:

- 2 cups sugar
- 4 eggs
- 2 sticks margarine

Sift together and add to mixture:

- 2 cups plain flour
- 2 Tbsp. cocoa
- 1 cup pecans

Spread into pan size 14 x 11.

Preheat oven to 325°. Bake about 25 minutes or until done. Remove from oven and spread immediately 1 jar marshmellow whip

ICING

Mix and have ready:

- 1 stick margarine
- 3 Tbsp. cocoa
- 6 - 7 Tbsp. of cream
- 1 box confectioners sugar

Spread over marshmellow whip, let stand over night. Serve.

2 cups shelled walnuts
1 cup pitted dates
2 cups shredded moist coconut
1 cup brown sugar, packed
2 eggs slightly beaten

Mix nuts and dates. Mash in food chopper.

Mix with $1\frac{1}{2}$ cups of the coconut, sugar,
and eggs. Set oven at 350° . Shape mixture into rolls about $\frac{3}{4}$ in. thick and
2 in. long. Roll in the remaining $\frac{1}{2}$ cup
coconut. Put on a greased baking sheet.
Bake for 10 - 12 minutes until light brown.
Makes about 3 dozen.

PEANUT BUTTER COOKIES

Cindy Thompson
Matt Gordon

1 cup shortening
1/2 tsp. salt
1 cup smooth peanut butter
1 cup granulated sugar
1 cup brown sugar, firmly packed
2 eggs, well beaten
1 Tbsp. milk
2 cups sifted flour
1/2 tsp. soda

Combine shortening, salt, and peanut butter, and mix well. Gradually add granulated sugar and brown sugar. Cream thoroughly after each addition. Add eggs and milk, mixing well.

Sift together the flour and soda. Blend with the first mixture. Roll the dough into balls $3/4$ to 1 inch in diameter. Press lightly with a fork for design and to flatten. Bake at 325° F. (slow oven) 15 - 20 minutes. Makes 10 to 12 dozen cookies.

2 3/4 cups sifted flour
2 1/4 tsp. baking powder
1/2 tsp. salt
2/3 cups shortening
1 lb. pkg. brown sugar
3 eggs
1 cup broken nutmeats
1 tsp. vanilla

Mix and sift flour, baking powder, and salt.

Cream shortening, then add sugar and cream again. Add eggs, one at a time, beating well.

Add dry ingredients. Add vanilla & nuts.

Grease large pan and line with wax paper.

Cover with brown paper, to keep from browning too quickly. 350° oven, about 30 to 35 min.

Let cool thoroughly. Cut in squares.

DATE CRUMBLES

Robert Sledzewski

3 1/2 cups oatmeal
2 cups brown sugar
3 cups flour
1 1/2 cups shortening
2 tsp. soda
salt

Mix above ingredients with hands.

2 pkg. pitted dates
4 tablespoons flour
1 tsp. vanilla
1 cup sugar
2 cups boiling water

Put above ingredients into saucepan and
cook until thick, stirring constantly.

Take 3/4 of crumbs and pack on cookie sheet.

Take cooked date mixture and pour over
crumbs. Sprinkle remaining crumbs on top.

Bake at 325° for 35 minutes. Cut while
warm.

Yield: 70 cookies

BUTTERSCOTCH SQUARES

Susan Golob

1/2 cup butter or other shortening
2 cups light brown sugar (packed)
2 eggs
2 cups sifted flour
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1 cup chopped nuts

Heat oven to 350° F. Melt butter over low heat. Take from heat. Blend in sugar, then egg. Sift together flour, baking powder, salt and stir in. Add vanilla, nuts. Spread in well greased and floured pan, 13 x 9 x 2". Bake 30 to 35 minutes. While warm, cut in desired size pieces.

MINIATURE SPONGECAKES

Helen Gordon

1/2 cup sifted enriched all purpose flour
1/8 teaspoon salt
3 eggs, separated
1/2 cup granulated sugar
1 Tablespoon cold water
1/2 teaspoon lemon extract
1/2 teaspoon grated lemon rind
1/4 teaspoon cream of tartar

Heat oven. Place brown paper on cookie sheet. Sift together first 2 ingredients.

Beat egg yolks until thick and lemon-colored; gradually beat in sugar, then water, extract, rind, flour mixture. Drop small amounts from teaspoon 2" apart, onto cookie sheet. Bake until golden.

Temperature: 375° F.

Time: 12 minutes

Yield: 4 to 5 dozen

CHOCOLATE OATMEAL COOKIES

Mrs. Clyde Ratchford

2 cups sugar
1/2 cup cocoa
1 stick butter
1/2 cup milk

Combine all ingredients and boil for 1 minute. Add 3 cups quick oatmeal and stir. Drop on wax paper (yield about 48 cookies). For the school children I add peanut butter or raisins. Coconut and nuts give added flavor.

PECAN DREAMS

Kathy Murphy

1 C. butter
2 C. flour
4 T. granulated sugar
2 t. vanilla
2 C. finely chopped pecans

Cream butter and sugar; add vanilla, flour and chopped pecans. Roll into little balls and place on cookie sheet. (Do not grease cookie sheet.) Bake for 45 min. at 300° F. Let cool, and roll in powdered sugar again.

NOTES

desserts



cakes 3 pies

desserts



cakes 3 pies

RASPBERRY TRIFLE

Espuanza Ribas

1 doz. whole package ladyfingers
Raspberry jam
1/2 cup orange juice or sherry
1 (3 4/8 oz.) pkg. vanilla pudding
2 cups milk
1 cup heavy cream, whipped and sweetened
Maraschino cherries
Spearmint leaf-shaped gum drops, if desired.

Spread ladyfingers halves with raspberry jam and put back together.

Line attractive glass bowl or serving dish with ladyfingers; dribble orange juice over all the ladyfingers.

Prepare pudding accoring to directions, using two cups milk; cool and spoon over ladyfingers.

Decorate with sweetened whipped cream, maraschino cherries and gum drops.

Serves 10.

Line pan with 12 graham crackers.

Mix: 2 sticks butter

1 egg

1 cup sugar

1/2 cup milk

Beat with an egg beater. Then bring to a boil - then cool.

Add: 1 cup coconut

1 cup graham cracker crumbs

1 cup nuts

Pour over crackers in pan. Put whole crackers on top and ice with powdered sugar icing. Refrigerate for several hours. Cut into squares and serve.

1 pound marshmallows

1 can 8 1/2 oz. crushed pineapple

Put into a double boiler and melt marshmallows. Put in refrigerator to chill.

Take 1 large can of carnation milk and whip it. Then add to cooled marshmallows and pineapple.

Take 20 graham crackers, crushed, and enough melted butter to mix, press into bottom of buttered pan to make crust. Do not cook. Keep out enough graham cracker crumbs to sprinkle over top.

Take marshmallows, pineapple and whipped cream and pour over graham cracker crust and sprinkle remaining graham crackers over top and chill.

EGG CUSTARD

Danny Splawn

1 tall can of milk
3 eggs
2 Tbsp. margarine
1 tsp. vanilla
dash of salt
1 cup sugar
2 heaping Tbsp. flour

Blend approximately 5 sec. in blender.
Pour into buttered baking pie pan (10").
Sprinkle top with nutmeg or cinnamon.
Bake 35 - 40 minutes at 350°. If
desired, put 3/4 cup of coconut to this
before blending or sprinkle on top.
(Forms own crust and is good hot or cold.)

EASY FRUIT COBBLER

Tim Bennett

1 C. sugar
1 C. flour
1 C. milk
1 stick butter
1 No. 2 1/2 can fruit
1 tsp. vanilla

Mix sugar and flour in bowl. Slowly add
milk and vanilla; beat well. Melt butter
and add to batter. Pour fruit and juice into
baking dish. Dump batter into fruit; do
not stir. Bake at 375° for 35 min. or
until brown.

2 medium cans sliced pineapple
2 medium cans peach halves
2 medium cans pear halves
2 medium cans apricot halves
2 jars apple rings
4 Tbsp. flour
1 cup brown sugar
2 sticks butter
2 cups cooking sherry

Drain fruits. Cut up pineapple. Arrange fruit in layers. Combine butter, sugar, flour, and sherry. Cook in double boiler. Pour over fruit. Let stand overnight. Heat oven to 350°. Bake until hot and bubbly (20 - 30 minutes). Serves 24.

PERSIMMON PUDDING

Pat Rhyne

2 C. persimmon pulp
3 eggs
1 3/4 C. milk
2 C. flour
1/2 tsp. soda
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 1/2 C. sugar
3 Tblsp. butter

Blend sugar and eggs, add flour which has been sifted with soda, salt and spices then gradually add milk. Melt butter and add last. Pour into a 9 x 13 baking pan and bake for 1 hour in a 300° oven. Serve warm with whipped cream. Makes 15 or 18 servings.

CHERRY CRISP DESSERT

Laurie Hoyle

1/2 cup butter
1/4 cup brown sugar
1 cup flour
1 cup chopped nuts

Mix all ingredients and bake in a greased cake pan for 15 minutes at 375° F. When cool, crumble cake in pan and cover with one can of prepared cherry pie filling. Frost entire mixture with whipped cream before serving.

Combine: 1/2 cup sugar &
1/2 tsp. cinnamon

Pare & core: 6 apples. Roll in cinnamon mixture. Place in a buttered custard cup. Spoon remaining cinnamon mixture in center of apples

Sift together:

2/3 cup sifted all purpose flour
2/3 cup sugar
1/4 tsp. baking powder
1/8 tsp. salt

Combine:

1 slightly beaten egg
3 Tbs. melted butter
1 tsp. vanilla

Add to dry ingredients, beat well. Place 2 Tablespoons of batter over each apple. Bake in 375° oven until apple is tender, 40 to 45 min. Serve warm with whipped cream or Dream Whip.

Deep fry at 375° - 400°

3 large potatoes
3 Tbs. butter (oleo)
1 cup sugar
3 eggs
5 cups flour
4 tsp. baking powder
pinch salt
1 cup milk
nutmeg or cinnamon (if desired)

Peel potatoes and boil. Mash; add butter, eggs, sugar. Add sifted flour, baking powder, salt, spice, adding alternately with milk.

Make with donut make or roll on floured board and cut with cutter. After frying, ice or roll in sugar-cinnamon mixture.

CHERRY NUT HOMEMADE ICE CREAM Jackie Jacques

(for 1 gal.)

Mix together:

- 2 eggs (beaten)
- 1 1/2 cups sugar
- 1 can Eagle Brand milk
- 1 tsp. vanilla flavoring
- 1 qt. cheerwine Cola

Add: 1 8 oz. jar maraschino cherries, chopped
1 cup chopped pecans
3 qts. milk

Add cherries, pecans and milk to above
ingredients and pour into container.

Usually takes 25 minutes to freeze.

Delicious.

2 well beaten eggs
1/2 cup sugar
1/2 cup light corn syrup
1 C. milk
1 C. light cream
1/4 C. lemon juice
1 C. crushed peaches

Gradually add sugar to beaten eggs. Beat in syrup, milk, cream and lemon juice. Mix thoroughly. Freeze until firm. Break into chunks; turn into chilled bowl; beat until smooth and fluffy, using mixer. Fold in crushed peaches. Return quickly to tray and freeze.

6 Nehi orange bottled drinks
1 can Eagle Brand Sweetened Condensed Milk
1 #303 can crushed pineapple

Mix the above thoroughly and pour into
ice cream churn and freeze. Delicious!

BAKED APPLES

Jetta Lyles

Core 1 large apple - more if needed.

Put 1 tsp. sugar inside apple.

Put 1 tsp. butter in apple.

Bake in oven 400° until tender

Beat 3 egg whites until stiff.

Add 1/4 tsp. cream of tartar and

3/4 cups sugar, gradually.

Mix into mixture:

2 cups broken maccaroons

3/4 cup chopped nuts

2 tsp. vanilla

Put into greased 9 x 12 pan & bake 35 min.

at 300° F. Let cool.

Spread on top:

1 large package Dream Whip (mixed
according to directions on box)

On top, spread 2 cans cherry pie filling and
chill.

Peel, core and slice 6 or 8 apples to make about 4 cups apples. Butter casserole, add apples.

Mix 1 tsp. cinnamon with 1/2 cup water and pour over apples.

With fingertips work together 7 Tbsp. or about 1/2 cup butter, 3/4 cup flour, and 1 cup sugar until crumbly (not too much because it will cream).

Spread over apple mixture and bake approximately 1 1/2 hr. at 400° F.

Serve warm with whipped cream or vanilla ice cream.

1 can sour pitted cherries, drained
1 can Eagle Brand milk
1/3 cup lemon juice
1/2 cup nuts, chopped
1 pkg. Dream Whip topping
Red food coloring.

Prepare two graham cracker pie shells and cool. Mix milk, lemon juice and nuts.

Stir in cherries. Prepare Dream Whip as directed on package. Fold into milk mixture and add food coloring to desired shade. Pour into shells and chill - makes 2 pies.

CHERRY DESSERT

Mrs. James W. Holland

2 cups graham cracker crumbs
2 Tbs. powder sugar
1 stick melted butter

Mix all together and press in long pan for
crust.

Mix all together in mixer:

2 8 oz. packages cream cheese (room temp.)
2 envelopes dream whip
1 cup milk
1 cup sugar
1 tsp. vanilla flavor

Spread this over crust. Open 2 cans

"Comstock" cherry pie filling - put on
top. Let chill before serving.

BREAD PUDDING

Doris Seufert

4 or 5 slices buttered toast
3 c. milk, scalded
1/2 c. sugar

Line an 8 x 8 buttered baking dish with toast strips. Mix eggs and sugar lightly with fork, then gradually add the scalded milk and a pinch of salt. Pour all over the bread strips and sprinkle the top with a little cinnamon and sugar. Bake 25 minutes at 350°. (This will fall slightly when taken from oven.) Serve cold.

RICE PUDDING

Doris Seufert

1/2 c. rice	1 c. sugar
2 c. milk	1 1/2 qts. milk
1/2 tsp. salt	1 tsp. vanilla
6 - 8 eggs beaten lightly	

Cook rice in 2 c. milk and 1/2 tsp. salt.

Cool. Mix eggs, sugar, milk and vanilla; fold in rice and pour into a buttered three quart casserole. Sprinkle top with cinnamon and sugar. Bake in 350° for 1 1/2 hrs.

Chill and serve.

1 cup whipping cream
1 cup crushed pineapple (strain & save Juice)
1 cup pineapple juice, if not enough, add
water to make 1 cup
1 envelope unflavored gelatin (1 Tbsp.)
1/2 cup sugar
1/4 tsp. salt
1 Tbsp. lemon juice

Heat pineapple juice.

Soften gelatin in 2 Tbsp. cold water.

Stir into hot juice.

Stir in 1/2 cup sugar, salt, crushed
pineapple and lemon juice and cool.

Stir occasionally until mixture is partly
set.

Beat with beater.

Fold in 1 cup whipped cream (measured
before whipping).

Pour into desert dishes and chill a
short while.

PLAIN CAKE

Jimmy Hoffman

2 cups flour	1 tsp. vanilla
1 2/3 cups sugar	1 tsp. lemon juice
1 cup Crisco	pinch salt
5 eggs	

Cream Crisco and sugar; add sifted flour and 1 egg. When this is mixed, add eggs one at a time mixing well after each. Add vanilla, lemon juice and salt. Put into a greased and floured 10" tube pan. Bake 1 hr. and 15 min. at 325°.

FRESH APPLE CAKE

Tina Sneed

Mix together: 2 eggs
2 cups sugar
1½ cups Wesson Oil

Sift together: 2½ cups all purpose flour
1½ tsp. cannamon
1/2 tsp. salt
1 tsp. soda

Add: 3 cups chopped apples
1 cup nuts (pecans or walnuts)

Bake in greased tube pan for 1½ hours at 300°.

CHERRY CAKE

Charlene Brown

1 can cherry pie filling
1 stick melted butter or margarine
1/2 box Duncan Hines cake mix
1 cup chopped nuts

Put cherries in bottom of Pyrex dish.

Dribble melted butter and cake mix
over it. Do not stir. Sprinkle chopped
nuts over top. Bake in slow oven, 325°,
until done

EASY AMBROSIA

Tim Lyles

1 one lb. can of fruit cocktail
2 cups bakers coconut

Mix well, chill overnight, add more
coconut if needed.

PEACH ICE BOX CAKE

Anita Pierce

1 bx. Vanilla Wafers	1 lg. can sliced peaches
1 stick butter	1½ c. pecan
1 c. sugar	1 jar cherries
1 c. milk	

Melt butter in pan over low heat, add sugar stir well. Then add milk. Chop up in small pieces peaches, pecans and cherries. Now add these three to the other three. Take a large bowl, place a layer of vanilla wafers first in bowl, next a layer of peaches and a layer of whipped cream until bowl is full. With whipped cream on top. Store in ice box for at least 4 hours before serving

LAZY WIFE'S CAKE

Kathy Lee Penner

Sift together the following ingredients:

3 c. all purpose flour
 2 c. sugar
 5 Tbsp. cocoa
 1 tsp. salt
 2 tsp. baking soda

The add and beat with fork:

2 tsp. vanilla
 2 Tbsp. vinegar
 2/3 c. oil
 2 c. cold water

Bake at 350° 35 - 40 min. in long pan.

HOT MILK CAKE WITH COCONUT TOPPING

Edwina Anthony

- 1 c. milk
- 1 stick margarine
- 2 c. sugar (scant)
- 2 c. all purpose flour
- 4 eggs
- 1 teaspoon vanilla
- 1 teaspoon Lemon extract
- 1/8 teaspoon salt
- 2 teaspoon baking powder
- 3 dashes nutmeg

Place milk and margarine in saucepan and heat until margarine is melted. Beat eggs until light and fluffy; add sugar, vanilla and lemon flavorings and blend well.

Sift together flour, salt, nutmeg and baking powder and add eggs to mixture and blend well (batter will be very thin). Pour into greased and floured oblong pan 7 x 12 x 2 in.

350° for 30 to 40 min.

COCONUT TOPPING

- 1 c. shredded or flaked coconut
- 6 tablespoons butter
- 5 tablespoons brown sugar
- 6 tablespoons evaporated milk
- Pinch of salt

Dissolve brown sugar in melted butter; add evaporated milk, salt and coconut. Blend thoroughly and spread over top of cake. Before serving run cake in pre-heated oven until coconut browns lightly. Cut into squares and serve.

WACKY CHOCOLATE FUDGE UPSIDE DOWN CAKE

Christie Putman

3/4 cup sugar
2 Tablespoons soft butter
1/2 cup milk
1 cup flour (self-rising)
2 Talespoons cocoa
1/2 cup nuts

Cream above ingredients and pour in a 10" baking dish.

Combine: 1/2 cup brown sugar
1/2 cup white sugar
1/3 cup cocoa

Sprinkle sugar mixture over batter. Pour 1½ cup boiling water on top of entire mixture in dish.

Bake - 325 degrees -- 35 minutes - glass dish
350 degrees -- 30/35 min. - Aluminum pan

When done cake will rise to the top and a rich pudding will be on the bottom.

Serve plain or with ice cream.

QUICK & EASY PEACH CAKE Ave Maria H. Miyares

1 box Duncan Hines Yellow Deluxe Cake
1 Large can of sliced peaches
Home made whipped cream

Mix cake following directions on box. Add can of peaches and blend in with blender. Follow directions of package to bake.

Serve with whipped cream on top.

GERMAN CHOCOLATE CAKE

Ricky Brown

Mix: 1 pkg. (8 oz.) Cream Cheese
2 sticks margarine
2 boxes of powdered sugar (white)
1/4 cup warm water
1 bar German Chocolate
1 tsp. Vanilla

Remove 3 cups of this mixture and add to the three cups the following and mix together thoroughly:

1/4 cup shortening
3 eggs
2 1/4 cups plain flour
1 tsp. baking soda
1/2 tsp. salt
1 cup buttermilk

Makes three 9 inch layers. Bake at 350° about 30 minutes. Spread the rest of the first mixture between the layers and on the top.

GINGERBREAD

David Landry

1 c. sugar	1 c. molasses
1/2 c. butter or oleo	2 1/2 c. flour (plain)
2 eggs	1/2 tsp. soda
1 c. milk	1 Tbsp. ginger

Cream butter and sugar. Beat eggs then add eggs milk and molasses. Sift flour, soda, and ginger into mixture and beat well. Bake in oblong cake pan for 45 min. at 350°.

BANANA FIESTA CAKE

Francene Hilton

$\frac{1}{2}$ cup vegetable shortening (Crisco)
2 cups cake flour
1 teaspoon baking powder
1 teaspoon soda
 $\frac{3}{4}$ teaspoon salt
1 $\frac{1}{3}$ cups sugar
 $\frac{1}{2}$ cup buttermilk
1 teaspoon vanilla
2 eggs
1 cup mashed bananas (3 large)
 $\frac{1}{2}$ cup nuts (English Walnuts are exceptionally good)

Method:

Cream shortening and sugar. Sift dry ingredients together. Add eggs to shortening mixture, one at a time, beating well after each. Add 1 cup dry ingredients and beat well. Add $\frac{1}{4}$ cup milk and the bananas and beat well. Add remaining $\frac{1}{4}$ cup milk and vanilla and beat; add remaining dry ingredients and beat again. Turn batter into 2 well-greased and floured pans and bake 25 minutes at 375°.

SERVING

Whip 1 cup whipping cream with 2 tablespoons sugar (or use Dream Whip). Fold 1 tablespoon chopped maraschino cherries into half the whipped cream. Arrange banana slices on top of one of the layers and top with whipped cream with cherries. Place other cake layer over this and top with plain whipped cream. Decorate with more banana slices and cherries.

SOUR CREAM COFFEE CAKE

Sandy Miller
Kate Brown

1/2 cup butter or oleo
1 cup sugar
2 cups sifted flour
1 tsp. baking powder
1 tsp. soda
2 eggs
1/4 tsp. salt
1 cup sour cream (commercial)
1 tsp. vanilla

Cream butter and sugar. Sift together flour, baking powder, soda and salt. Add eggs to creamed mixture. Add vanilla, sour cream, and dry ingredients.

NUT TOPPING

1/2 cup chopped nut meats
1 tsp. cinnamon
1/4 cup sugar.

Put half of batter in greased 9 or 10 inch tube pan and sprinkle in half of the nut mixture. Pour rest of batter in pan and sprinkle on balance of nut mixture. Bake at 350° for 45 minutes.

CHOCOLATE POUND CAKE

Russell LeGette

1 c. liquid vegetable shortening
2 sticks of butter
3 cups sugar
5 eggs
3 cups plain flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup cocoa
1 cup sweet milk
2 teaspoons vanilla

Cream vegetable shortening and butter. Add granulated sugar and beat until well blended and creamy. Add unbeaten eggs one at a time beating well after each addition. Sift together flour, baking powder, salt and cocoa three times. Add to mixture. Add milk and vanilla. Blend thoroughly. Bake in greased, lightly floured tube pan. One hour and 20 minutes at 325°. Cake will probably crack on top.

QUICK CHOCOLATE CAKE

Nancy Hoyle

Place 2 sticks margarine, 3 tablespoon cocoa, and one cup of hot water in pan. Bring to boil. Blend 2 cups sugar and 2 cups flour together. Add cocoa mixture. Blend well, add 2 eggs, 1 teaspoon soda, and 1/2 cup buttermilk and blend. Bake at 375° for 30 minutes. (Makes 2 8 or 9" layers.)

EASY ICING

Bring to boil: 1 stick margarine, 3 tablespoons cocoa, 6 tablespoons milk. Remove from stove and blend in: 1 box confectioners sugar and 1 teaspoon vanilla. Add 1/2 cup nuts. Ice cake while it is warm.

PRUNE CAKE

Steve Bennett

2 C. flour (self-rising)
2 C. sugar
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice or ginger
1 C. salad oil
3 eggs
1 jar Junior Baby Food prunes with tapioca
1 C. chopped nuts

Sift together flour and spices. Add salad oil, eggs, and prunes beating after each addition. Stir in nuts.

Pour batter into greased and floured tube or bundt pan. Bake at 350° for 55 - 60 min. This cake is good with orange, lemon or lime glaze.

BANANA CAKE

Tobi Landry

3/4 cup sugar	3/4 tsp. soda
1/2 cup butter	1/2 tsp. salt
2 eggs	3 ripe bananas mashed
2 1/4 cups flour	1 tsp. vanilla
1/2 tsp. any baking powder	1/4 cup sour milk

Cream butter and sugar well, add eggs, beat well. Add flour, soda and salt alternately with banana mixture, beating well after each addition. Add vanilla and milk. Bake in greased and floured 9 or 10 inch tube pan at 350° for 30 - 45 minutes.

JAPANESE FRUIT CAKE

Patricia Rhyne

1 C. shortening	1/2 C. water
2 C. sugar	1 tsp. salt
4 eggs	2 tsp. baking powder
3 C. flour	2 tsp. vanilla
1/2 C. buttermilk	

Cream shortening and sugar until very fluffy, add eggs one at a time, beating thoroughly after each one; mix salt, baking powder and flour, then add alternately with buttermilk and water which have been mixed together, add vanilla. Divide batter in half - to one half add:

- 1 C. finely chopped raisins
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1 tsp. nutmeg
- 1/2 tsp. cloves

Bake each half in two 9" cake pans for about 20 min. at 350°.

FILLING

- 2 C. sugar
- 1 C. Nuts
- 1 Tblsp. flour
- 1 large can crushed pineapple
- Juice and grated rind of 2 lemons
- 1/2 dozen marachino cherries (optional)
- 1 finely grated fresh cocoanut

Blend the first 6 ingredients and bring to a boil and boil for about 5 minutes or until thick, add cocoanut and bring to a boil again. Remove from heat and spread between layers. Keep refrigerated but allow to stand at room temperature for about an hour before serving.

SOUTHERN CAKE

Paige Taylor

3/4 cup butter or oleo
1 1/4 cup sugar
1 reg. size carton of sour cream
2 whole eggs
grated rind of 1 orange
1 tsp. vanilla
1/4 tsp. salt
1 cup chopped nuts (walnuts or pecans)
1 1/2 cup raisins (white & black)
2 cups flour
1 tsp. soda

GLAZA: Juice from 1 orange
1/2 cup sugar

Mix together and blend by hand or mixer:
butter, sugar, sour cream, eggs, rind,
vanilla, salt. After the above is mixed
add nuts and raisins. Add sifted flour and
soda. (If using self-rising flour, omit
soda.) Bake at 325° for 1 hour in tube or
bundt pan well greased. When cake is done
do not remove from pan; but pour sugar &
orange juice over cake. Leave in pan until
cool.

RED VELVET CAKE

James Jeffrey

1/2 cup shortening
1 1/2 cup sugar
2 eggs
2 tsp. cocoa
2 oz. red food coloring
1 tsp. salt
1 tsp. vanilla
1 cup buttermilk
2 1/2 cups sifted cake flour
1 1/2 tsp. vinegar
1 tsp. soda (level)

Cream shortening, sugar and eggs. Mix cocoa and food coloring together. Add to sugar and egg mixture. Mix salt and vanilla with buttermilk. Add alternately with flour. Mix soda and vinegar together and fold into batter. Grease and flour 2 9" cake pan. Bake for 33 minutes at 350°. Might take less time so check around 27 minutes.

CREAMY FROSTING

Scott Waterman

$2\frac{1}{2}$ Tblsp. flour
 $\frac{1}{2}$ cup milk

Mix thoroughly and cook until very thick

Set aside to cool.

$\frac{1}{4}$ lb. butter
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla

Cream together and add to cooled flour and
milk mixture and beat until smooth.

DATE NUT CAKE

Renee Lucas

$\frac{1}{2}$ lb. butter or margarine
1 lb sugar ($2\frac{1}{4}$ cups)
3 eggs
2 c. sifted flour
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
2 pkg. pitted dates ($7\frac{1}{4}$ oz. each) chopped
1 large bottle maraschino cherries, drained
2 c. chopped nuts

Sift flour with salt and baking powder. Cream
butter, add sugar and mix well. Add eggs, dates,
cherries and nuts. Stir in flour.

Press into pan and bake. Place water under
baking pan. Bake $3\frac{1}{2}$ hours in low oven at
275 - 300 degrees.

MAYONNAISE CAKE

Michelle Taylor

Sift together:

2 C. flour
1 C. sugar
1 t. baking soda
4 T. cocoa

Then add:

1 C. mayonnaise
1 C. warm water
1 t. vanilla

Bake at 350° F. for 30 or 35 minutes.

CRANBERRY CAKE

Karen Phillips

2 1/4 c. flour (plain)	1 tsp. soda
1 c. sugar	Grated rind of two
1 c. nuts (I use pecans)	oranges
chopped	2 whole eggs (beaten)
1 c. dates, chopped	3/4 c. cooking oil
1 c. cranberries, chopped	1 c. buttermilk
1 tsp. baking powder	

Coat fruit and nuts in the flour, soda, baking powder, sugar mixture. Add eggs and other liquid ingredients and then mix with the flour and fruit mixture. Pour into greased and floured tube pan or oblong pan. Cook at 350° or 325° for about 1 hour 15 min. then dump.

FILLING: 1 c. orange juice
 1 c. sugar

Pour this over cake while it is still hot.

DEVILS' FOOD CAKE

Jeffrey Blood

Cream together:

- 2 C. sugar
- 1/2 C. liquid shortening

Add:

- 2 well beaten eggs
- 1 C. sour milk to which you have added
- 1 tsp. soda
- 2 1/2 C. flour
- 1/4 t. salt
- 1 t. vanilla flavoring

Combine:

- 2/3 C. cocoa
- 1/2 cup boiling water
- Add to the above

Bake at 350° F. in two 8 or 9 inch pans,
greased and floured or make into cupcakes.

ICE BOX FRUIT CAKE

Mason Cox

- 1 Box raisins (white)
- 12 marshmallows
- 1 box graham crackers
- 3 cups chopped nuts
- 1 cup milk
- 1 lb. of mixed fruits - cherries, pineapples,
dry figs, 1 small can crushed pineapple,
strawberry preserve or any kind of jelly.

Mash graham crackers, heat milk (do not boil)
and melt marshmallows in it. Add crackers and
other ingredients. Pack in loaf pan and
refrigerate and chill. Wrap foil around pan.

SIMPLE POUND CAKE

Cheryl Dalpiaz

1 $\frac{1}{2}$ cups cake flour
1/8 tsp. baking powder
pinch salt
1 stick butter
1 $\frac{1}{2}$ cups sugar
1/2 cup milk
1/4 cup Crisco
3 eggs
1 $\frac{1}{2}$ tsp. vanilla

Cream butter and Crisco together. Add sugar and mix well. Add eggs, one at a time. Beat. Add vanilla. Fold in flour alternately with milk. Grease and flour cake pan. Place in cold oven. Bake at 325° - Large loaf 1 $\frac{1}{2}$ hours
Small loaf 1 hour

BROWN SUGAR OR CARAMEL POUND CAKE Lisa Cox

1 cup shortening or 2 sticks margarine
1 cup white sugar
2 cups light brown sugar
5 eggs
1 teaspoon vanilla
3 cups flour
1 cup Pet milk
1 cup nuts

Follow mixing directions of Simple Pound Cake. Bake at 350° for 1 hour and 15 minutes.

FRUIT CAKE (very dark)

Cindy Thompson

1 lb. flour
1 lb. brown sugar
1 lb. butter
2 lbs. raisins
1/2 lb. citron
1 lb. dates
1 lb. figs
2 lbs. nuts
1/2 lb. lemon peel
1/2 lb. orange peel
2 rings crystallized pineapple
1/2 lb. crystallized cherries
1 glass grape jelly
1 glass blackberry jelly
1 cup black molasses
1 cup grape juice
1 teaspoon each cinnamon, cloves, allspice,
and nutmeg
12 eggs
1 teaspoon soda dissolved in 1 tablespoon
boiling water

Cream butter and sugar, break eggs one at a time into mixture until dozen are used. Add flour, then molasses, then fruit and nuts rolled in flour. Bake in very slow oven four to five hours.

Be sure the nuts are broken rather fine.
4 cups sifted flour equal 1 lb.
2 cups brown sugar equal 1 lb.

ONE, TWO, THREE, FOUR CAKE

Cindy Alger

1 c. shortening	1 c. milk
2 c. sugar	2 tsp. vanilla
3 c. flour	3 tsp. baking powder
4 eggs	1 tsp. salt

Cream sugar and shortening, add eggs one at a time. Add vanilla, then add sifted dry ingredients alternately with milk, beginning and ending with flour. Bake at 350° 25 min.

This makes a large cake baked in a long flat pan or 4 layers. This is also a good basic recipe. Makes a good pound cake by using 5 eggs, 2 tsp. baking powder, 1/2 c. milk and lemon flavoring instead of vanilla. Bake 325°, 1 hour 15 min.

ORANGE FUIT CAKE

Jeff Newton

1/4 lb. butter	1 tsp. salt
1 c. sugar	2/3 c. buttermilk
2 eggs beaten	1/3 c. chopped raisins
2 c. flour	1 c. nuts
1 tsp. soda	1 tsp. grated orange rind

Cream butter and sugar, add beaten eggs. Add dry ingredients alternately with buttermilk. Fold in raisins, nuts and rind. Bake at 350° for 30 - 40 min. in tube pan. While cake is hot, heat and pour this mixture over cake: 1 tsp. orange rind
1 c. sugar
1 c. orange juice

LEMON JELLO CAKE

Keith Davis

1 package (small` lemon jello
(or any kind of jello cake preferred)
1 package yellow or lemon cake mix
4 eggs
3/4 cup water
3/4 cup salad oil
1 tsp. lemon flavoring

Mix jello and cake mix lightly. Add eggs one at a time. Add oil slowly while mixing. Add water and mix thoroughly. Flavoring is optional.

ICING

2 cups powdered sugar
3 tablespoons butter or margarine
2 tablespoons lemon juice (or juice of two lemons)
Lemon rind of two lemons

Add milk to obtain correct consistency

It is recommended not to use artificial lemon juice.

Take one Angel Food Cake cut in half making two layers:

FILLING

1 stick Nuco butter at room temp.
1 cup granualted sugar
4 whole eggs
1 can pineapple crushed, drained
1 bottle Maraschino Cherries chopped and drained
1 box or can coconut
1/2 lb. pecan goodies chopped

Beat butter and sugar for 20 minutes. Add 1 egg at a time, beat each egg 5 or 6 minutes. This will be like whip cream. Set in ice box until you have pineapple, nuts, cherries and coconut ready, mix all together. Spread between layers and on side of Angel Food Cake.

MOIST CHOCOLATE POUND CAKE WITH CHOCOLATE GLAZE

Susan Martin

Cream:

- 1 c. butter (no substitutes)
- 1/2 cup cooking oil (Crisco)
- 3 cups sugar

Add: 6 whole eggs, one at a time

Alternate liquid and dry ingredients:

- 3 c. flour
- 1/2 c. cocoa
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 c. canned milk
- 1 tablespoon vanilla extract

Grease and flour large tube pan. Bake

at 325° for 1 hr. 30 min.

CHOCOLATE GLAZE

- 1 c. confectioners sugar
- 2 squares chocolate, melted
- 1/2 teaspoon vanilla
- 1 to 2 tablespoons warm water

In small mixing bowl, combine all ingredients and enough water until of glaze consistency.

STRAWBERRY JELLO CAKE

John Jones

Mix well:

- 1 box white cake mix
- 1 med. pkg. strawberry Jello,
undissolved

Add:

- 3/4 cup Wesson oil
- 1/2 cup water
- 3 eggs
- 1/2 cup strawberries

Put all in large bowl of mixer and beat
4 minutes at medium speed. Bake in 2
greased and floured layer cake pans at
350° for 25 - 30 minutes.

ICING

- 1 box powdered sugar
- 1 stick butter or margarine, melted
- 1/2 cup strawberries and juice

NUT CAKE

1 pkg. yellow cake mix
1 pkg. Instant Vanilla pudding mix
4 eggs
1 carton sour cream
1/2 cup cooking oil
1/4 cup water
1 cup nuts
1/2 cup sugar mixed with 1 Tbl. cinnamon

Beat five ingredients well. Fold in nuts.

Fold in all but about three tablespoons of sugar mixture. Pour in greased tube cake pan. Sprinkle remainder of sugar mixture over batter. Bake in 325° oven for 1:15 or 1:30 min.

HERSHEY SYRUP CAKE

Nancy Block

1 stick margarine	1 cup plain flour
1 cup sugar	1 teaspoon baking pow.
4 eggs	1 teaspoon vanilla
2/3 can Hershey's syrup	

Cream margarine, sugar and eggs. Add other ingredients one at a time and blend in. Bake 30 min. at 350 degrees.

2 cups sugar	1 cup water
2 cups plain flour	1/4 cup cocoa
1 cup Crisco	2 eggs
1 stick oleo	1/4 cup buttermilk
1 tsp. soda	1 tsp. vanilla

Mix sugar and flour in bowl. In a saucepan, put Crisco, oleo, water and cocoa. Bring to boil over low heat. Pour this mixture into sugar and flour in bowl. Add eggs, buttermilk, soda and vanilla. Beat 2 minutes on medium speed. Bake in floured and greased 8 x 13 pan for about 45 minutes at 350° or until done. When cake is about half done, make icing. Then pour over cake when still hot after it is done.

1 pkg. Instant Chocolate pudding
1 pkg. Duncan Hines Devils Food Cake mix
4 eggs
1/2 cup Crisco Oil
1 cup water
(May add 1/2 cup chopped nuts if desired.)

All ingredients in large bowl. Blend
and mix on medium speed for 2 minutes or
until smooth. Place in greased and lightly
floured tube pan and bake at 350° for
50 - 60 minutes. Cool for 25 minutes, right
side up, and then remove. This is good
plain or just before serving frost with
cool whip.

8 Hershey bars
3/4 cup chocolate syrup
2½ cups flour
1/4 tsp. soda
1/4 tsp salt
2 sticks margarine
2 cups sugar
1 cup buttermilk
1 Tbsp. vanilla
4 eggs

Melt candy bars and chocolate syrup together. Set aside. Cream butter and sugar. Add eggs, one at a time. Add chocolate mixture, then alternate dry ingredients with liquid. Bake in tube pan at 325° for 1½ hours.

CHOCOLATE FROSTING

1 lb. confectioners sugar
3 Tbsp. cocoa
1/2 stick margarine, melted
7 Tbsp. milk or more to make spreading consistency.

2 cups sifted all purpose flour
1½ cups sugar
3 teaspoons baking powder
1 teaspoon salt
1/3 cup shortening
1/3 cup peanut butter
1 cup milk
2 eggs
1 package fluffy white frosting mix
1 10 ounce jar (about 1 cup) currant jelly
1/2 cup chopped peanuts

Sift together flour, sugar, baking powder and salt in mixing bowl. Add shortening, peanut butter and milk; beat 2 minutes at medium speed in electric mixer. Add eggs and beat mixture 2 minutes more. Pour into greased and lightly floured 13 x 9 x 2 inch baking pan. Bake in moderate oven (350°) for 45 to 50 min. till cake tests done. Cool. Break up currant jelly with a fork; spread evenly over cake. Prepare frosting mix according to package directions. Carefully spread frosting over jelly on cake; sprinkle with chopped nuts. Cut in squares to serve.

2 eggs
1 cup sugar
1 tsp. vanilla
1 cup cake flour
1 tsp. baking powder
1/4 tsp. salt
1/2 cup milk
2 Tbsp. butter

Combine eggs, sugar and vanilla and beat until thick. Add sifted dry ingredients.

Heat milk and butter to boiling point. Add to above mixture. Bake in buttered pan 8 x 8 inches in a moderate oven 350° for 30 - 40 minutes. Remove from oven and frost.

FROSTING

3/4 cup cream
3/4 cup brown sugar
1 cup coconut
1/2 cup melted butter

Combine and blend well. Frost cake and return to oven.

1 pkg. yellow cake mix
1/2 cup butter or margarine
1/2 cup brown sugar
1 16 oz. can pear halves
16 pecan halves
16 maraschino cherries

Grease and flour a 9 x 1½ in. round layer cake pan. In second pan melt ½ cup butter or margarine. Remove from heat. Sprinkle 1/2 cup brown sugar over butter. Use four pear halves and 1/4 cup syrup from one 16 oz. can pear halves; slice each lengthwise into thirds. Arrange with 16 pecan halves and 16 maraschino cherries in butter mixture. Add water to reserved pear syrup to equal liquid called for in your favorite yellow cake recipe (or in 1 package 2 layer size yellow cake prepared mix according to directions). Divide batter between pans. Bake til done. Invert pan with pears on wire rack; cool layers about 10 mins. before removing from pans. Spread chocolate frosting on plain layer top; cover with fruit layer. Frost sides of both layers.

FUDGE NUT ICING

Gayle Gladden

Boil over low heat, 1 stick oleo, 1/4 cup cocoa, 1/2 cup milk. Remove from heat and beat in a box of powdered sugar, 1 tsp. vanilla, and 1 or 2 cups chopped pecans.

PINEAPPLE FROSTING

Michele Taylor

1 pkg. of Instant Vanilla Pudding
1 (1 lb. 4 oz.) can crushed pineapple
1 pkg. Dream Whip

Mix crushed pineapple and pudding. Do not drain pineapple. Chill thoroughly.

Mix dream whip according to directions.

Chill thoroughly. Just before serving, fold dream whip into pineapple mixture. Frost cake. This must be refrigerated if not all used up.

NEVER FAIL CHOCOLATE FUDGE FROSTING Andy Bell

2 blocks unsweetened chocolate
2 cups sugar
2/3 cups can milk
1/3 cup shortening (not butter or oil)
Dash of salt

Mix ingredients and bring to slow boil.

Boil for 3 minutes, stirring. Let cool for
five minutes. Add 1 teaspoon vanilla and
beat until of spreading consistency.

ICING

Evelyn (Sissy) Riley

1 lb. powdered sugar
1/4 cup coffee (brewed or instant)
1 t. vanilla
2 t. cocoa
1 stick melted butter

Mix and put over cake

VANILLA WAFER CAKE

Robert Pierce

2 c. sugar
 1/2 c. milk
 1 c. pecans, chopped fine
 5 eggs
 1/2 lb. butter or oleo
 12 oz. box vanilla wafers
 1 box angel flake coconut

Mix, bake at 300° for 1 hr. 45 min. in angel food cake pan. Do not flour the pan, just grease the bottom.

This cake will keep several days. It doesn't call for icing.

OLD FASHIONED GINGERBREAD

Jacqueline Sirois

1 c. sugar	1 tsp. cinnamon
1/2 c. shortening or butter	1 tsp. ginger
1 egg	$\frac{1}{2}$ tsp. cloves
1 c. molasses	$\frac{1}{2}$ tsp. salt
$2\frac{1}{2}$ c. sifted flour	1 c. hot water
$1\frac{1}{2}$ c. baking soda	

Cream shortening with sugar, add egg, then add molasses. Mix baking soda, all spices and salt with flour, add to shortening mixture and lastly, add hot water. Bake in 350° oven until a toothpick comes out clean (about 30 min.).

CHEESE CAKE

Suzanne Miller

1 graham cracker pie crust

8 oz. of cream cheese

1 instant lemon pudding

2 cups of milk

Beat all together.

Garnish each piece with a cherry and a piece of mint.

RED VELVET CAKE

Dana Ray

1 box Duncan Hines White cake mix

2 1 oz. bottles red food coloring

1½ cups sugar

1 stick margarine

1 cup canned milk

small can crushed pineapple

pecans

Mix cake mix as directed, adding coloring.

Mix sugar, margarine, and milk over medium

heat, then add pineapple and nuts for between

the layers and for topping.

1 crumb (or baked pastry) 8 or 9 inch pie shell, cooled

FILLING

1 $\frac{1}{3}$ cups (15 oz. can) Eagle Brand Sweetened Condensed Milk

$\frac{1}{2}$ cup lemon juice (measure accurately)

2 egg yolks

In a medium-size mixing bowl blend together Eagle Brand Sweetened Condensed Milk, lemon juice, and egg yolks until thickened. Turn into pie shell.

MERINGUE

2 egg whites (at room temperature)

$\frac{1}{4}$ teaspoon cream of tartar

$\frac{1}{4}$ cup sugar

In small-size mixing bowl whip whites with cream of tartar till they hold a soft peak.

Gradually whip in sugar; whip only until whites hold firm peaks. Pile onto pie filling and seal to inside edge of pie shell. Bake in 325° F. (slow) oven until top is golden brown, about 15 ~~min~~utes. Cool.

LEMON MERINGUE PIE
(blender method)

Jimmy Whitesides

Into container put:

3/4 cup sugar
1/4 cup cornstarch
Dash salt
1 cup water
1/4 cup lemon juice
Grated rind of 1 lemon
3 egg yolks
1 Tbsp. butter

Cover and blend on high speed for 20 seconds.

Turn into a saucepan and cook over low heat,
stirring constantly, until thickened and
smooth. Pour into a 9 inch baked pie shell.

Beat 3 egg whites until foamy and gradually
add 1/3 cup sugar, about 1 Tbsp. at a time.

Continue beating until stiff and glossy.

Spread over lemon filling in pie shell.

Bake in a preheated 375° oven for 12 mins.

1 $\frac{1}{4}$ cups crushed pineapple
1 pkg. lime Jello (3 oz. pkg.)
1 cup sugar
1 cup chilled evaporated milk
1 Tbsp. Lemon juice
1 pkg. Dream Whip
2 baked 9 inch pie shells or graham
cracker shells.

Bring pineapple to a boil, stir in Jello until dissolved. Mix in the sugar and cool until almost stiff. Whip the evaporated milk and lemon juice until stiff. Pour on top of the gelatin mixture and beat in very slowly at low speed. Pour into pie shells and chill until firm. Top with Dream Whip. Keep refrigerated.

Variations: Substitute orange Jello in place of lime. Fruit cocktail may be used instead of crushed pineapple. When using orange Jello, reduce the lemon juice to 2 tsps.

MINUTE PIE

Jimmy Gardner

Takes about 5 minutes to prepare

2 9" graham cracker crumb shells, chilled
for 30 minutes.

9 oz. container Kool Whip
1 can Eagle Brand Condensed Milk
1 tall can crushed pineapple
Juice of 2 lemons

Mix milk and pineapple and juice of 2
lemons. Fold into the Kool Whip.

Pour into shells or into custard bowls
and chill for 30 minutes

RITZ CRACKER PIE

Suzie Miller

Mix: 20 crushed Ritz crackers
1 cup chopped nuts
1/2 cup sugar

Mix: 3 egg whites
1/2 cup sugar
1 tsp. vanilla

Fold these two mixtures together. Put
into greased pie plate. Bake at 350° for
20 - 30 minutes. Cool. Cover with whipped
cream.

1 lb. butter or oleo at room temperature
 (3 hrs.)
3 Tbsp. sugar
3 eggs
4 cups flour

Mix together and knead several times. Let set at least 2 hours in refrigerator or as long as 7 days. Use your favorite pie filling. Roll out dough on floured board and put in a long shallow baking pan. Fill in fourth of apples - cherries - peaches and pineapple filling. Bake at 350° for 20 minutes. Do not grease the pan. Enough crust for 1 top and bottom of long pan or several small ones. Rolling pin and board have to be well floured.

FRENCH CHERRY PIE

Anissa Bou Kather

1 cup rolled graham cracker crumbs
1 cup chopped pecans
1 cup soft butter
1 cup sifted self-rising flour
1/2 cup sifted powdered sugar

Blend ingredients together and spread

in a 3 x 9 x 12 baking pan. Bake at

400° for 10 - 15 minutes. Let cool.

Cream together:

1 large package cream cheese
1 cup powdered sugar
1/2 teaspoon vanilla

Whip 1/2 pint whipping cream and fold

into cream cheese mixture. Spread over

crust. Add 1½ cans Thank You cherry pie

filling direct from can, spreading over

entire mixture.

Pastry:

- 1 3 oz. pkg. cream cheese
- 1½ cups flour, sifted
- 1 stick butter

Cream butter and cheese. Mix with flour.

Roll out and cut with biscuit cutter.

Shape into small muffin tins. Fill with fruit filling.

FRUIT FILLING

- 1/4 lb. butter
- 1 cup sugar
- 2 eggs
- 1 cup nuts
- 1 cup raisins and chopped dates

Cream butter and sugar; add eggs one at a time. Add fruit, nuts, and mix. Bake for 15 - 20 minutes at 350°. Remove from pans. Sprinkle with confectioners sugar.

EASY FRUIT PIE

Dick Landry

1 cup sugar
1 cup self-rising flour
1 cup milk
2 or 3 cups any sweetened fruit
1 stick butter or oleo

Melt butter in 8 x 8 x 2 in. baking dish. Add fruit sprinkled evenly over bottom of pan. Mix first 3 ingredients (mix will be thin), and pour over fruit. Cook for 35 - 45 mins. at 350°. Good served with vanilla ice cream.

1 can drained peaches
1 cup sugar
1 egg
3 Tbsp. butter
1/2 tsp. cinnamon
1/2 tsp. baking powder
1/2 cup sifted flour
1/4 tsp. vanilla

Drain peaches and place in bottom of
baking dish. Over this put 1/2 cup
sugar and cinnamon. Cream butter,
egg, and 1/2 cup sugar. Add flour
and vanilla and baking powder and put
on top. Bake at 300° for 1 hour.

1 stick of margarine
1 cup of sugar
1 cup of self-rising flour
1 (1 lb.) can pitted unsweetened cherries
1 cup of milk

Melt margarine in an 8 x 9 in. square pan. Mix sugar and flour together and add to shortening in pan. Pour milk into flour mixture and stir thoroughly. Add drained cherries and 1/2 the liquid in cherry can. Stir the liquid in batter in pan. Bake at 350° for 30 minutes. Serves 6 to 9.

3 cups graham cracker crumbs
1 stick butter
1/2 lb. cream cheese
1/2 cup sugar
2 packages Dream Whip
1 cup milk
1 can cherry pie filling

Make a crust with butter and graham cracker crumbs. Cream together 1/2 lb. cream cheese and 1/2 cup sugar. Whip together both packages of Dream Whip and 1 cup milk. Combine the two mixtures. Spread 1/2 of whipped mixture, then pie filling. Spread other half of whipped mixture. Sprinkle with crumbs and chill.

JAPANESE FRUIT PIE

Teb Baugh

2 eggs	1 tsp. vanilla
1/2 stick butter	1/2 cup nuts
1 1/2 oz. raisins	1/2 cup cocoanut
3/4 cup sugar	1 baked pie shell

Beat eggs; add sugar. Melt butter. When cool add to first mixture. Add vanilla. Add nuts, cocoanut, and raisins. Pour into baked pie shell. Cook at 350° for 30 minutes.

JAPANESE FRUIT PIE

Donna Foster

1 stick margarine or butter
1 c. sugar
2 eggs

Mix the above ingredients well.

Add: 1/2 c. pecans
1/2 c. cocoanut
1/2 c. raisins
1 Tblsp vinegar

Blend well and pour into an unbaked pie shell and bake at 300° for 40 minutes.

Make and bake a 9" pie crust.

Beat 2 egg whites with 1/2 tsp. vinegar, 1/4 tsp. salt, and 1/4 tsp. cinnamon until soft mounds form.

Add 1/2 cup sugar gradually, beating until meringue stands in stiff peaks.

Spread on bottom and sides of baked pie shell. Bake for 15-18 minutes at 325° until lightly browned. Cool.

CHOCOLATE WHIPPED CREAM FILLING

Add 2 slightly beaten egg yolks and 1/4 cup water to 1 cup (6 oz. pkg.) melted chocolate bits. Spread 3 Tbsp. over cooked meringue. Chill remainder of filling.

Combine 1/4 cup sugar, 1/4 tsp. cinnamon, 1 cup whipping cream. Beat until thick. Spread half over chocolate in pie shell. Combine remaining with chocolate mixture and spread over whipped cream in pie shell. Chill 4 hours.

CHOCOLATE FUDGE PIE

John Nelli

1 cup sweet milk
2 heaping Tbsp. cornstarch
1 heaping Tbsp. cocoa
Lump of butter (about 3 Tbsp.)
1 cup of sugar
2 egg yolks
1 baked pie shell

2 egg whites
1/4 tsp. salt
4 Tbsp. sugar

Mix first six ingredients in saucepan.

Cook over medium heat, stirring constantly. Cook until pudding thickens and starts to boil. Pour into baked pie shell.

Make meringue from egg whites and sugar.

Bake until brown. Serve pie cool.

CHOCOLATE PIE WITH MERINGUE Pamela Sowersby

3/4 cup sugar
2 rounded Tbsp. flour
2 rounded Tbsp. cocoa
1 cup milk
2 eggs
1 Tbsp. butter
1 tsp. vanilla

Mix sugar, flour, and cocoa thoroughly.

Add milk. Heat in double boiler until lukewarm. Add egg yolks. Stir often.

When thick, remove from heat, add butter and vanilla. Let cool. Place filling in baked pie shell. Cover with meringue. Brown lightly.

FRESH COCONUT PIE

Craig Bell

2 cups freshly grated coconut (or frozen)
2 cups milk
1/4 cup coconut milk (or milk if using frozen
coconut)
1/2 cup sugar
5 Tbsp. flour
2 Tbsp. cornstarch
1/4 tsp. salt
3 egg yolks, beaten
3/4 tsp. vanilla
3/4 tsp. lemon extract
1 baked 8 inch pie shell

Scald 1 cup of the coconut with milk and coconut milk in double boiler. Mix sugar, flour, cornstarch and salt. Add all at once to hot milk and cool, stirring constantly, until smoothly thickened. Cover and let cook 15 minutes. Stir in egg yolks and cook a minute longer. Remove from heat, add flavorings and part of remaining coconut and let cool thoroughly before spreading in pie shell. Cover lightly with whipped cream and sprinkle the remaining coconut over all. Serves 6.

This may seem like quite a lot of to-do over a pie and it is, but the results are well worth the effort.

JELLO PIE

Janet Grenier

1 small pkg. Jello (cherry, raspberry, or
your choice)
1/2 cup sugar
1 cup boiling water

Set aside to jell.

Place 1 can evaporated milk in refrigerator
over night or in freezer for 2 - 3 hours.
Whip the milk with electric mixer until
it peaks. Add juice of 1 lemon. Add the
Jello that has started to jell. Pour
into two large graham cracker crusts.
Top with whipped cream or a few graham
cracker crumbs.

PINEAPPLE - COCONUT PIE (makes 2 pies)

Kenny Craig

Melt 1 stick margarine. When cool, add
1 cup sugar. Add 4 eggs, one at a time.
Add 1 small can crushed pineapple (drained)
and 1 can Bakers Angel Flake coconut. Mix
the above and pour into 2 uncooked shells.
Bake at 350° until golden - about 30 minutes.

PECAN PIE

Alan Carver

2 tablespoons butter
1 cup dark brown sugar
2 tablespoons flour
1 cup light corn syrup
3 eggs - well beaten
1 cup pecan halves
1 tsp. vanilla extract
3/4 tsp. salt
1 unbaked pie shell (9 inch)

Oven to 400°.

Work butter in a bowl until creamy. Stir in sugar and flour. Add corn syrup and eggs; beat until fluffy. Save a few of the choicest pecans for top - then stir remaining nuts, vanilla and salt into syrup mixture.

Pour into unbaked shell. Bake 15 min.

Remove pie and decorate top. Change oven to 350°. Bake 30 to 35 min. or until center is firm.

PAULINE'S PECAN PIE

Ann England

1 teaspoon vanilla
1 cup white sugar
1 cup dark corn syrup
Dash of salt
1 cup pecans
4 eggs
2 teaspoons lemon juice
2 teaspoons melted butter

Preheat oven to 350°

Mix together eggs, sugar, salt, syrup, lemon juice, oil, and vanilla. Spread nuts on unbaked pastry in pie shell. Spread mixture over nuts. Turn heat to 325° and bake about 50 minutes or until set. Cool.

PECAN PIE

Ramona Lisa Splawn

1 box of brown sugar
1 stick of margarine (melted)
10 tablespoons of plain milk
4 beaten eggs
2 tsp. of dark karo syrup
2 tsp. of vanilla
1 cup of chopped pecans

Mix all ingredients in order and put into two 8" unbaked pie shells in 400° oven for 15 min. Then turn oven down to 350° and cook for 30 to 35 min. Outer edge of pie should be set and center slightly soft when done.

1/2 cup sugar
1 can condensed milk
1 cup water
5 eggs
1 tsp. vanilla

Melt sugar in a rectangular baking pan such as you use for bread. Beat eggs with vanilla, condensed milk, and water until well blended. Pour this mixture over the caramel in the bread pan.

Bake in 350° oven for 1½ hours but be sure to set your pan into a larger one half filled with water. (Bane de Maria) This is necessary to achieve the right texture. When a toothpick can be introduced into the custard and comes out dry, it is ready to be taken from oven. Let it cool, then turn it over on a large platter and let the caramel flow generously over it.

MY GREAT GRANDMOTHER'S BUTTERMILK CUSTARD PIE

Moore Patton

2 eggs beaten
3/4 C. sugar
1/2 C. melted butter
3 T. flour
1 T. vanilla
1 pint buttermilk

Mix sugar and flour; add rest of ingredients.

Pour into two unbaked pie shells. Bake at
350° until inserted knife comes out clean.

GRANDMA'S LEMON PIE

Laurie Will

1 cup sugar
2 eggs
Juice of 1 lemon
2 Tbsp. butter

Combine sugar and lemon juice. Add
butter and cream well. Add eggs
and beat until well blended. Pour
into uncooked pastry shell. Bake at
325°. When crust is brown, turn off
oven and leave pie to cool until firm.

NOTES



main dishes

BARBECUE BEEF PIE

Susan Martin

Pastry for 2 crust pie (serves 6)

1 can condensed cream of mushroom soup
2 tablespoons flour
1/4 cup chili sauce
1/4 tsp. oregano
1/2 tsp. garlic salt
dash of pepper
2 tablespoons salad oil
3 tablespoons onion (finely chopped)
3 tablespoons green pepper (finely chopped)
1 pound ground beef

Roll out half pastry and fit into 8 or 9 inch pan. Flute edge and chill. In bowl combine soup, flour, chili sauce, oregano, garlic salt and pepper. In heavy skillet heat oil, add onion and green pepper and cook over medium heat until lightly browned. Add meat and continue cooking, stirring gently, until all red color of meat is gone. Add this to soup mixture and turn into pastry shell. Roll remaining pastry and fit over pie, folding under bottom crust and fluting edge. Bake 425° oven for 30 minutes. If made ahead and frozen, bake frozen 350 degrees for 1 hr.

CAMPSITE STEW

Mark Sherrill

1 can creamed corn
1 can canned small whole potatoes
1 can beef broth
1 lb. hamburger meat

Brown hamburger meat well, then add the corn and potatoes and beef broth and simmer. Serves 4.

MEAT LOAF

Gwendolyn J. Brown

1½ lbs. ground beef
1/2 cup milk
1 egg
2 Tbsp. minced onion
1 pkg. ground beef seasoning
1 tsp. baking powder

Mix the above ingredients thoroughly.

Put into a Pyrex loaf pan, 4 x 8 inches.

Bake for 1 hour at 350°.

SAUCE

1 small bottle of catsup
2 Tbsp. minced onion
1/4 cup chopped green pepper

Mix above ingredients and bring to boil.

Pour off grease from meat loaf while hot
and then pour your hot sauce over meat
loaf. Leave in oven long enough for the
sauce to soak in.

BEEF STROGANOFF

Tommy Walkowiak

2½ lbs. sirloin cut into strips 1 x 1/8 in.
2 Tbsp. butter
1 onion, minced
Salt and pepper
3 Tbsp. Worcestershire sauce
2 cups water
1 can sliced mushrooms
1 cup sour cream

Flour meat, brown in butter along with
onion, salt and pepper. Add Worcestershire
sauce and water. Cook until tender. Add
mushrooms and sour cream. Serve over
rice.

EASY PIZZA

Moore Patton

2 pounds sausage (fry out and drain.)
add: 2 cloves garlic (pressed or chopped)
1 T. oregano (level)
3 cans tomato paste

Cook above ingredients in frying pan until
well blended. Split 4 English muffins, cover
with meat mixture. Top with grated cheese
and anchovies (opt.)

Bake at 300° for about 15 minutes.

RICE AND MEAT CASSEROLE Angela Marie Mitchell

1 cup salad oil
3/4 lb. ground meat
1 1/2 tsp. salt
1 cup grated cheese
2 cups water
1 cup rice
1/2 tsp. pepper
3 cups tomato juice
1 tsp. sugar
1/2 cup chopped onion

Wash rice; dry well. Heat oil in heavy skillet. Add rice and cook, stirring about 10 min. Add meat, onions, salt, & pepper. Cook 10 min. Add tomato juice, water, and sugar. Simmer over low heat 20 minutes or until rice is tender. Add more water if needed. Add grated cheese. Stir over low heat until melted. (Makes about 6 servings.)

2 lbs. ground beef
4 stalks celery
Garlic to tast
2 tsp. salt
Pepper
3 large onions
1 bell pepper
1 Tbsp. sugar
4 Tbsp. Worcestershire sauce
1 can cream of mushroom soup
1 can tomato soup
1 15 oz. can tomato sauce
1/2 lb. grated cheese
1 package (10 oz.) med. fine noodles, cooked
and salted

Brown meat, onions, bell pepper, and celery.

Cook until tender. Add other ingredients and cook a short time (about 30 minutes). Mix with noodles. Bake in large Pyrex. at 350° for 30 - 45 minutes or until bubbly.

FLANK STEAK

Candace Lorentz

1 or 2 large pieces Flank steak
Garlic salt
1 can Franco American Beef gravy
Fresh Mushrooms (or 1 can sliced)
Margarine

Take meat and sprinkle with garlic salt.
Have oven broiler pre-heated. Place meat
on broiler pan and cook to your desired taste.
Meanwhile, saute mushrooms in sauce pan with
margarine, salt, and pepper until done.
Heat beef gravy with dash of garlic salt in
another sauce pan. When meat is done, pour
gravy over meat and top with the mushrooms.
(Meat should be sliced FIRST before pouring
on the gravy.) The meat should be sliced very
thin, following the grain of the meat. If
canned mushrooms are used instead of fresh,
drain liquid and add mushrooms to gravy
when you heat it.

SWISS STEAK

Carlos H. Miyares, Jr.

1½ lb. round steak
2 onions (med.) cut up small
1½ cans tomato sauce
salt & pepper to tast.

Brown onions in oil. Brown steak after
rolling in flour. Add tomato sauce, salt
and pepper to tast. Cook in oven at 350°
for one hour or until done to tast.
Serve over rice or mashed potatoes.

VEAL SCALLOPINE a' la GENOESE John Walkowiak

1 lb. thinly sliced veal steak cut in 3 in.
squares
1 tsp. capers (opt.)
2 Tbsp. butter or shortening
1 small clove garlic
1 tsp. salt
A little pepper
1 Tbsp. sifted flour
1/2 cup sauterne or other dry white wine
1 small onion sliced thin
Pinch of sage or nutmeg
1/4 lb. of fresh mushrooms sliced thin and
saute'ed in 1 Tbsp. butter.

Saute' garlic in the butter for 5 minutes.

Remove and discard garlic. In same butter
brown meat on both sides over a moderately
high flame. When meat is brown sprinkle
it with the flour, salt, pepper, sage, nutmeg,
capers, onion and wine. Cover and simmer 20
minutes, turning meat while cooking. If
liquid appears scant, add more wine. When
meat is tender add mushrooms. Cover and
cook 7 - 8 minutes. Arrange meat on platter,
pour sauce over all. Sprinkle with parsley
if desired.

Sauce:

- 1 lb. ground chuck
- 1 can tomatoes
- 1 can tomato sauce (large can)
- 1 large can tomato paste
- 1 med. green pepper (chopped)
- 2 large onions (chopped)
- 1/2 tsp. pepper
- 1 1/2 tsp. salt
- 1 tsp. garlic powder
- 2 Tbs. parsley
- 1 tsp. oregano

In deep iron pan, brown beef. Add onions and green pepper, cooking till tender. Add remainder of ingredients, cooking slowly for 1 hour. You may add mushrooms to sauce if desired.

- 1 box Lasagne noodles
- 1/2 lb. grated cheddar cheese
- 2 (6 oz.) pkgs. Mozzarella cheese slices
- 1 (12 oz.) pkg. cottage cheese
- 2 beaten eggs
- Parmesan - Romano cheese

Cook lasagne noodles as directed on box. Mix cottage cheese and beaten eggs. In a very large greased pan, 9 x 13 or larger, spread 1/2 cupful sauce. Add layer of noodles (about 5) Spoon more sauce, 1/2 of grated cheddar cheese, 1/2 cottage cheese mix and 1 pkg. Mozzarella slices. Then noodles, sauce, etc. On top layer, spoon sauce over noodles then parmesan Romano cheese. Bake at 350° for 45 min. Serves 8 people generously.

This is best if cooked the day before, and refrigerated overnight. Heat about 1 hour before serving in a moderate oven. Serve with lots of Garlic Bread.

1/2 lb. lasagne noodles
1 lb. ground beef
1 jar (1 lb.) Ann Page Spaghetti sauce.
1/2 cup water
1/2 lb. Mozzarella cheese (grated)
1 carton cottage cheese
1/4 cup Parmesan cheese

Cook lasagne noodles as directed on package.

Brown ground beef in skillet. Drain off excess grease. Add spaghetti sauce and water to meat and simmer about 10 minutes. Grease a 7 x 10 baking dish. Cover bottom of dish with a thin layer of sauce. Add 2 layers of lasagne, top with mozzarella cheese and cottage cheese. Cover with meat sauce. Repeat layer, ending with meat sauce and parmesan cheese. Bake at 400° about 15 minutes until topping melts and browns.

Note: Recipe may be doubled and one casserole frozen for later use.

LASAGNE

Donna Foster

2 lb. Hamburger 2cans tomato paste
1 lb. sausage 1 tsp. salt
1 large can tomatoes

Brown meat in frying pan add paste and tomatoes,
season with salt. Simmer 30 minutes.

Filling:

1/2 cup parmesan cheese
1 large size cottage cheese
2 tsp. basil leaves
1 egg beaten
Mix above ingredients well.

1 package of mozzarella cheese
1 pkg. of lasagne noodles or curly edge noodles
Cook noodles as directed on package. In
casserole start with noodles and layer. Sauce,
filling, and mozzarella until all ingredients
are used up. Bake at 350° for 30 minutes.
Makes 2 large casseroles. Bake one, freeze
one. Will freeze up to 3 months well.

CHIP BEEF ON TOAST

Emily Gardner

First make white sauce

2 Tablespoons butter

2 Tablespoons flour

1/4 tsp. salt

1/8 tsp. pepper

1 cup milk

2 pks. preapred beef

Melt butter over low heat in heavy sauce pan.

Blend in flour, salt and pepper. Cook over
low heat stirring until smooth and bubbly.

Remove from heat and stir in milk. Bring
to boil, stirring constantly. Boil 1 min.

Remove from heat and stir in 2 pks. beef.

Serve over toast. Serves 4 or 5.

STUFFED PEPPERS

David Whitesides

1 1/2 lb. hamburger
1 small onion chopped
1 Tbl. poultry seasoning
1/2 tsp. pepper
1/2 tsp. cloves
3 cups soft bread crumbs
6 med. cooked potatoes (drained & mashed)
8 peppers (green)

Core peppers (save cap). Cook meat and onion in deep pan with cover on until meat and onion are done. Remove from heat, add seasonings, potatoes, bread crumbs and mix well. Fill peppers with stuffing

In casserole dish pour one can Cream of Mushroom soup diluted with 1/3 cup of milk. Put peppers in sauce and cap with pepper cap. Bake at 350° for at least one hour. Test to see if pepper is soft.

2 lbs. stew beef
2 Tbsp. flour
1 tsp. salt
1/4 tsp. pepper
1/8 tsp. paprika
2 Tbsp. vegetable oil
4 small onions
4 small carrots, cut into 1 inc. pieces
4 small potatoes
1 cup sliced celery
Salt and pepper to taste
1 cup water
2 8 oz. cans tomato sauce

Combine flour, salt, pepper, and paprika.

Roll beef in seasoned flour. Toss with oil in 3 quart casserole. Bake, uncovered, at 400° for 30 minutes. Stir once. Add vegetables and toss with meat and meat juices. Add water, salt and pepper to taste. Pour tomato sauce over all. Mix well. Cover. Bake 350° for 1 hour and 45 minutes or until stew is cooked to your taste.

STEAK CASSEROLE

Teresa Laws

- 2 lb. round steak (cubed and cut in medium pieces.)
- 2 onions sliced
- 6 to 8 medium Irish potatoes peeled and quartered
- 1 can mushroom steak sauce

Flour the steak, season to taste, and brown in fry pan. Transfer meat to baking pan which has been lined with sliced onions. Add quartered potatoes. Pour the Mushroom steak sauce and 1 can water over ingredients. Season to taste with salt and pepper. Cover and bake at 250° for 1 hour or until potatoes are done.

NOODLE SURPRISE

Eddie Gardner

- 1 med. onion
- 1 Tbsp. butter
- 2 lbs. Hamburger
- 2 cans of cream of mushroom soup
- 2 pkgs. noodles

Brown chopped onion in melted butter. Brown the hamburger in with onion. Add 2 can of mushroom soup 1/2 can of water. Simmer. Pour over Noodles.

BEEF AND BEAN CASSEROLE

Susan Gardner

1 lb. ground beef	$\frac{1}{2}$ tsp. thyme
1/2 stick margarine	1 bay leaf
1/2 cup. sliced celery	1 garlic button (opt.)
1/2 cup diced onion	2 Tblsp. vinegar
1/4 cup diced green pepper	1/2 cup water
1 tsp. dry mustard	dash of worchestershire
1 large can Pork & Beans	sauce

Brown beef slowly till brown and granular.
Saute celery and pepper in melted margarine until tender. Add pork & beans and the herbs and seasonings. Stir until blended and put in large covered casserole. Place in pre-heated 350° oven and bake only until bubbly.

PEPPER STEAK

Jeanne Gardner

Brown: 1 lb. round steak cut into thin strips
in 1/4 cup cooking oil
Add: 1 clove garlic minced
1 talbespoon soy sauce mixed with 1 cup
water.

Cook 45 minutes.

Add: 1 cup green pepper
1 cup chopped onion

Cook 10 minutes.

Stir in 1 Tablespoon cornstarch blended with
1 cup water. Cook 5 min. Serve with rice

1 lb. ground beef
1 Tbls. salad oil
1/4 cup diced onion
2 tsp. salt
1 1/2 tsp. chili powder
1/2 tsp. pepper
1 can (1 lb.) tomatoes
1 can whole kernel corn
1 1/4 cups bouillon or 2 cubes dissolved in
1 1/4 cup water
1/2 cup chopped green pepper
1 1/3 cups instant rice

Brown meat in salad oil in large skillet.

Add onion and cook until tender, but not

brown. Add seasonings, tomatoes, corn &

bouillon. Bring to boil. Stir in green

pepper. Stir in rice. Remove from heat.

Cover and let stand 5 minutes. Stir before

serving. Makes 6 large servings.

Filling:

1 lb. lean ground beef
1 onion, chopped - saute onion in about
1 T. butter and add ground beef. Add
salt, pepper, garlic powder, about one
third tsp. nutmeg, parsley flakes;
then add 15 oz. can chopped spinach
(well drained) and about 1 T. Parmesan
Cheese and 2 eggs. Mix well.
Refrigerate.

Sauce: 15 oz. can tomato sauce - one can Fr.
American beef gravy; salt; pepper;
either 2 T. butter or left over gravy.
Cook. If taste is sour, add about
1/4 c. sugar.

Dough: 1 c. all-purpose flour
4 eggs
1 c. water
1/2 tsp. salt

Mix and beat dough with egg beater till smooth.
Heat a heavy pan of (or) Electric Fry pan on
about medium heat. Put in 2 T. of batter and
flatten out wide and long (approx. 3 x 4 $\frac{1}{2}$).
Turn over almost immediately and take out.
(They take just a few seconds on each side).
When all through, butter baking pans (oblong
or 2 small) and place 1 heaping tsp. of filling
on dough roll and place in pan. Continue till
all done and pour sauce over it. Sprinkle
parmesan cheese on top. Bake at 350° for
45 minutes. (COVERED WITH TIN FOIL.) If
frozen, bake 1 hour.

1 1/2 lbs. ground beef
2 cans (1 lb. 15 oz.) Pork and Beans
4 Tbsp. brown sugar
5 Tbsp. honey
1/2 tsp. onion powder
1/4 tsp. salt
1/2 tsp. celery seeds (optional)
1/4 tsp. garlic powder (optional)
1 cup diced sweet cucumber pickles
23 oz. ketsup
bacon, several slices

Slightly brown beef and pour off all the fat. Then mix with Pork & Beans (fat removed).

Add remaining ingredients and stir well.

Pour into casserole dish. Use one 2 qt. and one 1 qt. and cover top with slices of bacon.

Cook covered for 2 hours, then remove lid and broil for 1 min. Replace lid and serve warm.

CHILI CON CARNE (4 - 6 servings)

$\frac{1}{2}$ c. chopped onion	$1\frac{1}{2}$ Tbsp. chili powder
$\frac{1}{4}$ c. chopped green pepper	1 tsp. paprika
2 Tbsp. fat	1 No. 2 can tomatoes
1 lb. ground beef	($2\frac{1}{2}$ c.)
3 cloves garlic, minced	1 No. 2 can ($2\frac{1}{2}$ c.)
1 tsp. salt	red kidney beans

Cook onion and pepper in fat in skillet until tender. Add meat and brown lightly. Add minced garlic, salt, chili powder, paprika and tomatoes.. Cover and cook over low heat 1 hour. Add red beans and cook a few minutes longer. Serve hot.

MEXICAN CHILE

Terry Lyles

2 cans of tomatoes
2 cans kidney beans
1 large onion
1 lb. hamburger meat

Salt to taste. Add chile powder to your taste. Brown onion and meat. Add beans & tomatoes, salt and chile powder. If desired, add a dash of crushed red peppers.

QUICK - LIKE SUPPER

Pare and cube 4 medium size potatoes. In layers, place in open dish - potatoes, then 1 pound uncooked ground beef - 1 can condensed mushroom soup. Bake at 350° for 1 hour.

RICE BEEF CASSEROLE

Michael Riley

- 1 stick margarine
- 1 c. rice (regular)
- 1 tsp. salt
- 2 Tablespoons worchestshire sauce
- 2 cans beef broth bouillion
- 1 can (3 oz.) mushrooms

Brown rice until golden. Pour rice and other ingredients into casserole. Bake at 350° until liquid is absorbed.

MANDARIN RICE

Billy Walkowiak

5 cups cooked rice
2/3 cup peanut oil
1 large onion chopped
1 1/3 cup soy sauce
1/2 tsp. garlic powder
1 green pepper chopped
1/2 can slivered almonds

Saute green pepper, onion, and garlic.

Cook slowly. Add soy sauce. Pour over
rice and add almonds. Cook at 325°
for 30 minutes.

BROWN RICE

Kenny Craig

1 cup rice (any type)
1 can beef consomme
1 can onion soup
1/2 stick butter

Mix and cook about 30 minutes at 375°.

This is done just when it stops bubbling.

Serves 4 - 6

2 pounds pork, cubed
2 Tbsp. soy sauce
3 cups water
3 chicken bouillion cubes
1 Tbsp. Chinese bead molasses
2 cups Celery, sliced
2 cups onions, sliced
1 can water chestnuts, sliced
1 can bean sprouts, drained
Cornstarch
1 can mushrooms
1 Tbsp. brown sugar
1 large can Chinese Noodles
1 cup rice

Cook rice according to directions. Brown pork well, add soy sauce, water, bouillion cubes, sugar, molasses, and mushroom juice. Simmer until pork is done, about 20 minutes. Add celery, onions, water chestnuts and bean sprouts. Cook until vegetables are tender. Add mushrooms. Thicken with cornstarch as desired. Serve over rice and Chinese noodles with extra soy sauce to individual taste. Garnish with slivered almonds and chopped chives or onions.

SCALLOPED HAM, POTATOES, AND CHEESE

3/4 lb. thinly sliced cooked ham; or 1
can luncheon meat, thinly sliced
1 minced onion
4 to 6 thinly sliced, pared raw potatoes
1/2 tsp. salt
1/4 tsp. pepper
1 cup grated process sharp cheddar cheese
1 cup milk
2 Tbsp. butter
1/4 cup catsup

Start heating oven to 350°. In greased 1½
or 2 quart casserole, arrange ham; top with
onions. Then top with half of potatoes;
sprinkle with half of flour, salt, pepper,
cheese, repeat. Meanwhile, heat milk with
butter; pour over all. Bake covered for
40 minutes. Uncover; dot with catsup and
bake for 30 minutes or until potatoes are
tender.

SWEET AND SOUR PORK

Amy Shenigo

2 Tbsp. salad oil
1½ lbs. boned lean pork shoulder cut into thin strips.
1 #2 can pineapple chunks
1/2 c. water
1/3 c. vinegar
1/4 c. brown sugar
2 Tbsp. cornstarch
1/2 tsp. salt
1 Tbsp. soy sauce
3/4 c. thinly sliced green peppers
1/2 c. sliced white onions

Brown meat on all sides in hot salad oil.
Drain pineapple, reserving syrup.
Combine water, vinegar, brown sugar, cornstarch, salt, soy sauce and 3/4 to 1 c. pineapple syrup. Cook until clear - about 4 minutes.
Add meat; cover, cook over low heat until meat is tender about 1 hour. Add green peppers, onions and pineapple chunks and cook for 2 minutes, covered. Serve over hot rice.

HAM ROLLS

Bobby Joe Fowler, Jr.

8 slices boiled ham (about 1/8 inch thick)
8 slices bacon
8 thin slices pimiento cheese
catsup
prepared mustard

On each slice of ham put a sliver or slice of cheese, 1/2 tsp. catsup and 1/2 tsp. prepared mustard. Roll & wrap with bacon strips. Fasten bacon with toothpick. Bake in 350° oven for 20 to 25 minutes.

CORN STUFFED PORK CHOPS

Mark Sherrill

2 thin chops are stacked with a moist corn, onion, celery stuffing and baked. (For 8 chops)

1 cup chopped celery

1/2 cup chopped onion

4 Tbs. margarine

4 cups soft bread crumbs (5 slices)

1 can whole kernel corn (1 cup)

1/2 tsp. salt

1/2 tsp. rubbed sage

dash pepper

Season chops with a little salt & pepper.

In small sauce pan cook celery & onion in

margarine till tender but not brown. Combine

cooked vegetables & remaining ingredients.

Place half the pork chops on rack in shallow

roasting pan. Spoon about two thirds cups

stuffing onto each. Top with remaining

chops. Cover pan with foil. Bake 30 more

minutes or till meat is tender. Sprinkle

with paprika.

8 pork chops (3/4 in. thick)
10 med. size potatoes
1 med. size onion
garlic salt or powder salt
pepper

Brown pork chops. Cut potatoes into small pieces and spread potatoes into baking dish or pan with cover. Season potatoes with 1/2 chopped med. onion, salt, pepper, and dash of garlic. Arrange pork chops over potatoes except slice remainder of onion over pork chops. Bake at 350° covered until pork chops are done. Uncover for the last 20 minutes of cooking.

BAKED PORK CHOPS

Kate Brown

4 pork chops, $\frac{3}{4}$ in. thick
3 Tbsp. vegetable oil
 $\frac{1}{3}$ cup finely chopped celery
2 Tbsp. brown sugar
Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. dry mustard
2 small cans tomato sauce
 $\frac{1}{2}$ cup water

Brown chops in oil. Place in shallow greased baking dish. Sprinkle with celery, brown sugar, lemon juice, and seasonings. Pour tomato sauce and water over chops. Cover. Bake at 350° for 1 hour and 15 minutes or until chops are tender.

STUFFED PORK CHOPS

Bobby Dalpiaz

Have pocket cut in 6 double pork chops. Fill pockets with $\frac{1}{2}$ recipe of your favorite bread stuffing, combined with $\frac{1}{2}$ cup chopped apples or $\frac{1}{2}$ cup kernel corn. Bake uncovered in a moderate oven (350°) for 1 hour.

Makes 6 generous servings.

BARBECUED PORK CHOPS

Harold Wilson

8 - 10 pork chops (3/4 in. thick)
2 Tbsp. vinegar
1 Tbsp. lemon juice
3 Tbsp. brown sugar
2 Tbsp. catsup
1 tsp. salt
1 tsp. chili powder
4 Tbsp. water
2 Tbsp. worcestershire sauce
2 Tbsp. butter
1 tsp. mustard
1 tsp. paprika

Mix all ingredients except chops. Heat thoroughly in saucepan. Salt and pepper chops. Place them in a casserole dish, pouring the sauce over all. Bake for 1 hour and 45 minutes at 325°.

NEW ENGLAND PORK CHOPS

Chuck Bell

4 pork chops well trimmed of fat
flour
4 med. size onions, sliced
2 Tbl. butter or shortening
water
salt & pepper

Sift flour over pork chops, covering both sides. Fry onions in butter until light brown. Place chops in skillet with onions. Brown quickly on both sides; season. Add water enough to cover, and cook over low flame for 45 minutes, tightly covered. Chops will be tender with a slightly thick brown gravy. Serves 2 - 4

CHICKEN PIE

Pat Rhyne

1 6 lb. hen (salted)
2 ribs of celery
1 med. onion
1 small can of green peas ($8\frac{1}{2}$ oz. drained)
 $1/2$ pimiento
2 boiled eggs

Cook hen, celery, and onion until very tender. Remove chicken from broth; discard bones and skin. Cut meat into large bite size pieces. Line a 10 x 13 casserole dish with a rich pastry. Place a layer of chicken, layer of peas, sliced boiled eggs, and pimiento chopped finely, on the crust. Cover with another layer of chicken, coat with butter. Pour broth that chicken was cooked in over all until it comes up through top layer of chicken. Cover with a pastry crust and bake at 425° for 15 minutes, reduce heat to 350° and bake about 45 minutes longer. Serve with additional chicken gravy made from remaining broth.

CHICKEN IN A BROWN PAPER BAG

John Bell

1 Chicken (cut up and skinned)
Sprinkle on all sides with:
celery salt
garlic salt
paprika
onion salt
pepper
Lay in a brown paper bag and roll up end. Secure with a clothes pen. Lay on baking sheet and bake for 1 hour at 400°

CHICKEN AND RICE CASSEROLE Laura Ann Blood

Combine undiluted:

- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 can cream of chicken soup

Add one cup regular rice. Place this mixture in baking dish approximately 13 1/2 x 9. Cover with chicken pieces sprinkled with salt and pepper.

Bake at 250° F. for 2 1/2 hours. Turn oven temperature up at the end to brown the chicken.

BARBECUED SKILLET SUPPER Patrick Clayton Wilson

- 2 1/2 to 3 lb. broiler-fryer cut up
- 1/4 cup oil
- 1 tsp. salt
- 1/2 cup prepared barbecue sauce
- 1/4 cup water
- 1 medium onion
- 1 green pepper - cut up in squares
- 1 3 oz. can sliced mushrooms (drained)
- Hot cooked rice.

Brown chicken in oil; season. Add barbecue sauce, water and onion. Cover and simmer 30 minutes. Add green pepper and mushrooms. Continue cooking 15 minutes. Serve over fluffy white rice.

2 $\frac{1}{2}$ to 3 pound chicken cut into serving pieces
1/2 cup Italian dressing
paprika
salt and pepper to taste
1 can (4 oz.) sliced mushrooms, drained.
1/3 cup grated parmesan cheese.

Pre heat oven to 350°.

Brush chicken pieces with about 2 tablespoons of the Italian dressing. In large baking pan, place chicken pieces skin side down. Cover with the remaining dressing and sprinkle lightly with paprika, salt, and pepper. Bake 30 minutes.

Turn chicken, add mushrooms, cheese and paprika. Bake 30 to 40 minutes basting occasionally. Makes 4 to 6 servings.

JIFFY BAR-B-Q CHICKEN

Jeffery Lee Brown

6 chicken breasts
1 cup catsup or tomato paste
1 regular size coke or other brand soft drink

Combine catsup and coke, pour over chicken pieces in skillet. Cover and cook slowly for 1 hour.

CHICKEN IN SOUR CREAM

Pat Rhyne

6 whole chicken breasts marinated over night in the following:

- 2 c. sour cream
- 1/4 c. lemon juice
- 4 tsp. worchestershire sauce
- 4 tsp. celery salt
- 2 tsp. paprika
- 4 cloves of garlic (crushed)
- 4 tsp. salt
- 1/4 tsp. black pepper

Next day coat chicken with 1 3/4 c. dry bread crumbs and place in a baking pan. Melt 1/2 c. butter and 1/2 c. shortening, drizzle 1/2 over the chicken and bake at 375° for 45 minutes, add remaining butter and shortening and bake for 15 more minutes or until tender. (Sometimes mine is done at the end of 45 minutes.)

LEMON BAKED CHICKEN

Bill Will

- 1 chicken (cut up)
- 3 tablespoons vegetable oil
- 3 tablespoons fresh lemon juice
- 1 crushed clove garlic (opt.)
- salt
- pepper

Pre heat oven to 350°. Salt and pepper chicken and arrange in shallow baking dish. Combine oil and lemon juice and pour over chicken. Cover and bake about 45 minutes or until tender. Remove cover and allow chicken to brown. Baste occasionally during cooking.

CHICKEN CACCIATORE

Mrs. Ruth Glenn

6 T. oil
14 - 16 pieces chicken
1 c. minced onion
3/4 c. minced bell pepper
4 cloves garlic, minced
1 8 oz. can tomato sauce
1 No. 2 can tomatoes
1/2 c. red wine
1/2 tsp. pepper
1/2 tsp. allspice
salt to taste
2 bay leaves
1/2 tsp. thyme

Skin chicken; salt and refrigerate over night. Brown chicken in hot fat. Remove from pan and add onions, pepper, garlic. Brown lightly. Add remaining ingredients and simmer for about 20 minutes. Place chicken in a large pan and pour above mixture over it. Cover with foil and let marinate at least one hour (longer if possible). Place in oven (300°); cook until tender. Remove foil and brown slightly.

PARTY CHICKEN LOAF

Sally Jo Bergmann

1/4 cup butter
1½ Tbsp. flour
2/3 cup chicken stock
3½ cups diced cooked chicken
1/2 cup chopped celery
1 egg, unbeaten
1 tsp. salt
1/2 tsp. worcestershire sauce
Dash of pepper

Melt butter. Stir in flour. Add chicken stock, stirring constantly. Cook until thickened. Mix with cooked diced chicken, celery, egg, salt, worcestershire sauce and pepper. Put chicken mixture in greased loaf pan and cover with pie pastry. Prick top and brush with milk. Bake at 400° about 30 - 40 minutes. Cool in pan 5 minutes. Cut into serving pieces. Serve hot with mushroom sauce.

MUSHROOM SAUCE

3 Tbsp. butter or chicken fat
3 Tbsp. flour
1½ cups chicken stock
1 4 oz. can mushrooms

Melt butter over medium heat. Blend in flour. Add stock gradually, stirring constantly. Cook until thickened. Add 3/4 cup (4 oz. can) mushrooms and 1/4 tsp. salt. Serve hot.

CHICKEN CHAMPIGNON

Margaret Mary Eskridge

1 lb. chicken breasts
2 Tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
1 small clove garlic, minced
2 Tbsp. butter or oleo
1 medium onion, sliced
1 can (10½ oz.) mushroom gravy
1/2 cup green pepper strips

If desired, remove skin from chicken breasts.

Dust chicken with flour, salt and pepper.

In skillet, brown chicken with garlic in butter. Add onion and mushroom gravy.

Cover, cook over low heat or at 375° oven about 30 minutes, basting now and then with gravy.

Add green pepper. Cover; continue cooking about 15 minutes longer or until chicken and green pepper are tender. Makes 3 servings.

CHICKEN CHIP BAKE

Barbara Furyk

2 cups cubed cooked chicken
2 cups sliced celery
3/4 cup mayonnaise or salad dressing
1/3 cup toasted slivered almonds
2 tsp. grated onion
2 tablespoons lemon juice
1/2 tsp. monosodium glutamate
1/2 tsp. salt
2 oz. process American Cheese, shredded (1/2 c.)
1 cup crushed potato chips

Combine all ingredients except cheese and potato chips. Pile lightly in 1 1/2 qt. casserole. Sprinkle with cheese, then with potato chips. Bake in hot oven (425°) 20 minutes. Serves 5 or 6.

CHICKEN CASSEROLE

Nancy Whitesides

5 chicken breasts, split and boned

Salt

Pepper

Paprika

Seasoned salt

Accent

1 medium onion, chopped

1 can cream of celery soup

1 can cream of chicken soup

1/3 cup sherry

Place meat in flat, greased pan. Do not

brown. Sprinkle with onion and seasonings.

Mix soups and heat. Add sherry. Pour

mixture over chicken. Cook, covered, for

2 hours at 325°.

BARBEQUED CHICKEN

Torry Keane

Approximately

3 1/2 lbs. chicken (whichever pieces you prefer)

2 Tablespoons cornstarch

2 1/2 cups brown sugar

3 Tablespoons vinegar

1 Tablespoon oil

1 bottle Kraft barbecue Sauce

2 tsp. ginger ground

1 tsp. nutmeg

4 Tablespoons full ketchup

salt & pepper to taste

Place chicken in baking pan. Mix Kraft

sauce with other ingredients, blend in

cornstarch. Pour over chicken. Bake

slowly at 300° and baste every 20 min.

until tender.

SHRIMP PIE

Moore Patton

2 cans Spanish Rice (Campbell's)

1 1/2 c. cooked rice

1 carton sour cream

1 1/2 lb. cooked shrimp

Worcestershire sauce and lemon juice to taste

Top with medium cheddar cheese. Bake 30 -

35 minutes at 350°. Serves 8

SEAFOOD CREOLE

George Mason Cox

1 green pepper, chopped

1/2 cup chopped onion

1/2 cup sliced celery

1 clove garlic, minced

2 Tbl. oil

1 6 oz. can tomato paste

1 1/2 cups water

1 tsp. salt

1 bay leaf

1/4 tsp. thyme

1/8 tsp. pepper

2 cups cooked seafood

Cook vegetables in oil until tender. Add

tomato paste, water and seasoning. Simmer

15 minutes. Stir occasionally. Add seafood

and heat through. Serve on hot rice.

4 servings.

SHRIMP STROGANOFF

Anita Murphy

1 1/2 to 2 pounds shelled deveined shrimp
2 T. minced onions
6 T. butter
1 1/2 c. sliced mushrooms
1 clove garlic minced
3 T. flour
1 C. dry white wine or sherry
plus 1/2 c. water
1 c. sour cream
1 t. catsup
Dash of salt
1/2 t. worcestershir sauce

If shrimp are frozen - let thaw thoroughly.
Melt 3 t. butter in large skillet. Add shrimp and cook, turning for 3 to 5 minutes until shrimp are done. Remove and keep warm. In same skillet melt remaining butter. Add mushrooms and saute for 2 minutes. Add onions and garlic and saute until tender but not browned. Add more butter if needed. Add flour, wine, and water and cook - stirring until thickened. Stir in catsup and worcestershire sauce and salt. Remove from heat quickly blending in sour cream. Stir in shrimp. May be put in casserole dish to be served immediately over rice, or ~~maybe~~ kept and slightly heated for buffet.

1 (1 lb.) can flaked salmon
1 (10½ oz.) can condensed cream of celery soup
1/2 cup salad dressing or mayonnaise
1/4 cup milk
1/4 cup parmesan cheese
1 (4 oz.) package noodles, cooked and drained
1 Tbsp. chopped onion
1 (10 oz.) package frozen peas, thawed
1/4 cup cracker or bread crumbs
1/4 cup shredded sharp cheddar or parmesan cheese

Combine soup, mayonnaise, milk and 1/4 cup parmesan cheese. Stir in salmon, noodles, onion and peas. Pour in 1½ quart greased casserole. Mix 1/4 bread crumbs with 1/4 cup cheese and sprinkle over top of casserole. Bake at 350° for 30 minutes. This casserole is delicious made with cooked chicken (about 2 cups) or with 2 (4 oz.) cans of tuna.

CRAB SOUP

Moore Patton

- 1 can green pea soup
- 1 can celery soup
- 1 1/2 can milk
- 1 tsp. worcestershire sauce
- 2 cans Harris crab meat

Add sherry to taste before serving.

Serves 6.

CHARLESTON SHE-CRAB SOUP

Sinnie Sneed

- 1 cup white crab meat
- 2 tablespoons butter
- 1 small onion, grated
- salt & pepper to taste
- 1/2 tsp. mace
- 3 ribs celery, grated
- 2 cups milk
- 1/2 cup cream
- 2 tablespoons worcestershire
- 2 tsp. flour
- 1 tablespoon water
- 3 tablespoons sherry

Pour crab meat in double boiler; add butter, onions, salt, pepper, mace and celery. Let simmer for 5 minutes. Heat milk and add to crab mixture. Stir, add cream and worcerter-shire sauce. Thicken with paste made of flour and water. Add sherry. Cook over low heat for 1/2 hour. Serves 4.

8 Tbl. butter
7 T. flour
3 T. worcestershire
12 T. tomato catsup
4 cups coffee cream
4 lb. shrimp (cooked)
10 T. sherry
Dash of salt, pepper, and red pepper

Melt butter, add flour, stir in coffee cream slowly. When thick, stir in catsup & worcestershire. Add shrimp and seasoning. Stir and cook until well beaten. Add sherry. Serve over rice. Serves 20.

SHRIMP CASSEROLE SOUFFLE

2 lbs. green shrimp cooked and cleaned.
(about 3 cups)
2 cups sharp cheese (grated)
2 cups chopped celery
1 cup mayonnaise
4 eggs beaten
1/4 cup milk
1 tablespoon worcestershire
Salt & tabasco to taste

Mix ingredients. Place in a casserole dish and bake 30 to 45 minutes at 350 degrees.
Makes 4 to 6 servings.

3/4 c. oil
2 onions
2 cloves of garlic
2 green peppers
2 bay leaves
1/2 chicken (cut up in small pieces)
1/4 lb. pork meat chunks
1/4 lb. fish chunks
1/4 lb. ham chunks
1 can of oysters or clams (fresh, if available)
lobster or crab meat (opt.)
1 can tomato sauce
1/2 jar red pimientos
salt and pepper
2 cups dry wine or cooking sherry
1 Tbl. vinegar
2 cups of chicken broth
2 cups rice
saffron

Dice and brown onions, green peppers, and crushed garlic in oil. Add chicken, ham, pork, fish, and seafood. All these should be fresh and cut into chunks. When golden brown, add tomato sauce, mashed red pimientos with their liquid, salt, pepper, vinegar and wine. When all this breaks into a boil, add broth. When the chicken is nearly done, add rice. There should be enough liquid already to cook the rice, but if not, a little water may be added. Sprinkle saffron on top. Cook until rice is done on the stove or in 300° oven. It cooks best in earthenware. Decorate with clam shells & parsley.

NOTE: ARROZ CON POLLO

Can be fixed following this recipe except leave out all meats other than the chicken.

SALMON PATTIES WITH DILLED PEA SAUCE

Kate Brown

1 can (1 lb.) pink salmon
1½ cups packaged herb seasoned stuffing
1 cup milk
1/4 cup flour
1/2 tsp. salt
1/4 cup butter or margarine

Drain salmon and flake. Toss with stuffing mix. In small jar, shake together 1/2 cup of the milk, flour and salt until smooth. Add remaining milk and butter. Cook over medium heat, stirring constantly, until thickened. Add sauce to salmon. Blend well. Chill about 30 minutes. Shape into patties. Place on greased baking sheet. Bake in very hot oven, 450°, for 15 minutes. Serve dilled pea sauce spooned over top. Makes 6 servings

DILLED PEA SAUCE

Heat 3/4 cup mayonnaise, 1/2 tsp. dill weed, and 1/4 tsp. salt in top of double boiler over simmering water. Fold in 1 can (1 lb.) small sweet peas, well drained. Heat thoroughly.

2 8 oz. cans of minced clams
4 medium potatoes, diced
1 large onion
2 strips of bacon or a piece of salt pork
milk
salt & pepper

Boil potatoes in just enough salted water to cover. Fry bacon and break into small pieces. Saute chopped onion in bacon drippings. When potatoes are tender, add sauteed onion, bacon drippings, crisp bacon pieces and clams (with juice) to potatoes. Let simmer (but do not boil). Add milk and salt & pepper to taste. Serve hot with pilot crackers.

1 lb. crab meat
1/4 hard boiled eggs
1 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. Tabasco
1 Tbsp. vinegar
2 Tbsp. mayonnaise
1/2 cup melted butter or margarine

Mix together above ingredients. Bake in greased custard cups or casserole dish at 400° for 1/2 hour. Sprinkle top with paprika before baking, or dot with buttered crumbs if preferred.

CHEESE SOUFFLE

Danny Bartlett

1/4 cup butter
1/4 cup flour
1 cup milk
1 cup grated American cheese
1 tsp. salt
1/8 tsp. paprika
4 eggs separated

Melt butter and stir in flour. Gradually add milk and cook about 5 minutes, stirring constantly until the mixture thickens. Add cheese and seasonings stirring until it is melted, and remove from heat. Gradually stir in well beaten egg yolks and fold in stiffly beaten egg whites. Turn into greased casserole, and set casserole in pan of hot water. Bake in pre-heated oven of 350° 50 to 60 minutes or until delicately browned and firm to touch. (Use a small casserole dish or double the recipe for large dish.)

EGGS FRENCH STYLE

Angela Mitchell

6 eggs
bread crumbs
1 cup thick white sauce

Poach eggs for five minutes. Dip the eggs carefully in white sauce, cool and dip into fine bread crumbs. Fry in hot deep fat (375° F.) until golden brown. Serve with tomato sauce. Makes 6 portions.

SPAGHETTI SAUCE

Pat Rhyne

2 lbs. lean ground beef
2 onions chopped
2 green peppers chopped

Brown in small amount of fat.

Add:

2 6 oz. cans tomato paste
2/3 c. tomato catsup
1 3/4 c. water
2 cloves garlic (crushed)
1 tsp. chili powder
2 Tblsp. brown sugar
2 tsp. vinegar
2 tsp. salt

Stir and let simmer for 4 or 5 hours - the longer the better. Serve over hot cooked spaghetti. Serves 6.

BARBECUE SAUCE

Dana Ray

1/4 cup chopped onion	1/4 tsp. garlic salt
3 T. Worcestershire sauce	1/4 cup vinegar
3 T. Brown sugar	1/2 cup water
1/4 cup salad oil	1 can tomato soup
1/2 tsp. paprika	Dash hot sauce

Brown onion in salad oil. Add remaining ingredients, heat until hot. Pour over chicken or chops in a covered baking dish. Cook at 350° for 1 hour and 15 minutes, or until meat is tender.

JIFF NO-COOK BARBECUE SAUCE

Julie Gardner

1/2 tsp. pepper
1/2 tsp. salt
1 tsp. onion powder or 1 med. onion grated
1 tsp. prepared mustard
2 tsp. sugar
1 can tomato soup
1 cup vinegar
1 cup water
1 T. worcestershire sauce
1/4 cup cooking oil

Blend dry ingredients. Add remaining ingredients in order enough-for 4 chickens.

EASY BARBECUE SAUCE

Chris Riley

1/2 c. catsup
1/4 c. vinegar
1/2 lemon (sliced thin)
1 T. butter
1/4 tsp. salt
1/2 tsp. worcestershire sauce
1/8 tsp. garlic powder
1/8 tsp onion salt

Cook all ingredients together for 5 minutes.

Strain.

QUICK SPAGHETTI SAUCE

Denise Chitwood

1 can tomatoes
1 lb. ground beef
1/2 cup onion chopped
1/2 cup green pepper chopped
1 can tomato sauce
1 cup catsup
chili powder

Brown meat in frying pan. Drain grease, add chopped onions & peppers. Sprinkle chili powder evenly over meat. Add tomato sauce, cook on medium heat. Add tomatoes and catsup. Cook on medium for 20 minutes. If too thick, add water till desired consistency is reached. Spoon over drained spaghetti noodles.

DOUBLE QUICK SPAGHETTI SAUCE

Elizabeth Gardner

2 lbs. hamburger
1 T. butter
1 med. onion
2 can tomato soup
catsup
2 or 3 pks. of spaghetti

Brown chopped onion in melted butter. Add hamburger and brown. Add 2 cans tomato soup with 2 cans water. Add catsup to taste. Simmer until ready to pour on spaghetti.



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SHRIMP SALAD

Susan Walkowiak

3 c. cooked shrimp
1 c. diced celery
4 hard-cooked eggs, chopped
1/2 c. sliced stuffed olives
1/4 c. sliced green onion
1/4 c. chopped dill pickle

Blend 1 cup mayonnaise with 2 Tbsp. chili
sauce or catchup, 2 tsp. horseradish, and
1 tsp. salt.

Mix shrimp and vegetables with sauce.

Serve in Toasted Cheese Bowl

TOASTED CHEESE BOWL

Cut crust from top and sides of unsliced
loaf of bread 10 to 12" long. Leave 1"
around on all sides, carving out the center.
Place loaf on greased baking sheet. Blend
4 Tbsp. soft butter or margarine with a
15 oz. jar sharp spreading cheese. Spread
over top and sides of loaf and inside. Bake
at 400° 10 - 15 minutes. Fill with shrimp
mixture and serve.

MARIANADE FOR SHRIMP

Moore Patton

- 1 pkg. Good Season Italian dressing - mix
according to directions
- 2 tablespoons pickling spices
- 1 red onion sliced
- 1 can button mushrooms
- 2 lbs. cooked shrimp

Refrigerate over night.

MANDARIN ORANGE SALAD

Patricia Rhyne

- 1 #2 can crushed pineapple
- 1 3 oz. pkg. orange jello
- 1 tsp. plain gelatin
- 2 3 oz. pkg. cream cheese (room temperature)
- 1 11 oz. can mandarin orange sections (drained)
- 1 c. whipped cream or Dream Whip
- 1/2 c. finely chopped celery
- 1/2 c. finely chopped nuts

Heat undrained pineapple to boiling, remove from heat, add jello and plain gelatin which has been softened in a little of the orange juice, stir until completely dissolved. Blend in the softened cream cheese. When partially congealed add the remaining ingredients and chill until congealed.

BEAN SALAD

Kenny Craig
Lisa Mary Pahutski

Mix:

2/3 cup oil
1/3 cup vinegar
1/2 cup sugar
salt & pepper

Add:

1 can kidney beans, drained
1 can green beans, drained
1 can yellow wax beans, drained
1 onion (cut, small)
1 green pepper (cut small)

This must marinate in refrigerator 24 hours.

Drain and serve cold.

SLAW

Mrs. Clyde Patchford

2 heads grated cabbage
2 bell peppers (grated)
2 small onions (grated)

1 tsp. salt
1 tsp. pickling spices
1 cup vinegar
1 cup sugar
1/2 cup cold water

Boil this mixture - cool - strain. Add
to first three ingredients. Let stand
several hours before serving.

APRICOT SALAD

Glenn Allen Stovall

8 oz. pkg. cream cheese
1/2 cup mayonnaise
1/4 cup red maraschino cherries
1/4 cup green maraschino cherries
1 cup crushed pineapple
1 medium can apricots
1 box dream whip
2 cups miniature marshmallows

Mash cream cheese, add mayonnaise, cut up fruit and marshmallows, fold in prepared dream whip. Chill and serve.

BANANA SALAD

Karla Lyles

1 banana, split in half
2 Tbsp. unsalted, crushed nuts any kind
1 Tbsp. mayonnaise
1 leaf of lettuce

Place banana on lettuce leaf.

Sprinkle on mayonnaise.

Pour on nuts. Serves one.

BANANA - COCONUT SALAD

Pam McKenzie

2 pkgs. strawberry jello
2 $\frac{1}{4}$ cups boiling water
1 can Angel Flake Coconut
3 diced bananas
1 small can crushed pineapple
1/2 cup chopped pecans

Mix jello and water and set aside until cool.

Add remaining ingredients and place in
refrigerator until congealed.

CRANBERRY SALAD

Mrs. Barbara Blood

2 c. sugar
1 c. water - boil together 5 minutes

Add: 1 lb. cranberries - cook until they pop

Add: 1 pkg. red raspberry jello (3 oz.)
1 large can drained, crushed pineapple
1 c. chopped celery
1 c. chopped pecans

Refrigerate until congealed.

CITRUS - MARINATED SALAD David Morris Deaver

1 (1 lb.) can cut green beans
1 (1 lb.) can green peas
2 med. sized carrots, cut into 1" strips
2 cups sliced celery
1 (2 oz.) jar pimientos, diced
2 med. sized sweet onions, cut into rings
1/2 cup sliced, pimiento stuffed green olives
3/4 cup orange juice
1/4 c. lemon juice
1/4 c. vinegar
1/2 tsp. paprika
1/2 cup salad oil
1/3 cup sugar
2 tsp. salt

Place vegetables in large glass or ceramic bowl. Mix orange juice, lemon juice, vinegar, paprika, salad oil, sugar and salt. Pour over vegetables and toss lightly.

Cover and marinate overnight in refrigerator (will keep for several days in the refrigerator).
Makes 12 servings.

RASPBERRY SALAD

Robert C. Miller

2 pkgs. cherry flavored gelatin
1 #2 can crushed pineapple
Juice from pineapple plus enough water to
make 3 cups liquid
1 pkg. frozen raspberries, slightly thawed
2 bananas, mashed
1 carton sour cream

Dissolve gelatin in liquid (heated).

Cool until syrupy. Add other ingredients
except sour cream. Pour 1/2 mixture into
pan or mold. Let set. Spread sour cream
over congealed half, then carefully spoon
remainder of gelatin mixture over cream.

Place in refrigerator until set. Serves 12.

6 large potatoes
4 Tbsp. vinegar
2 tsp. celery seed
2 tsp. mustard seed
4 tsp. sugar
2 tsp. salt - more or less to your taste
4 cups shredded cabbage
1 $\frac{1}{4}$ lb. cubed, chilled corn beef
1/2 cup chopped dill pickle
1/2 cup sliced onion
2 cups mayonnaise

Cook potatoes, peel and cube. Combine vinegar, celery seed, mustard seed, sugar and salt - pour over potatoes while they are still warm. Then chill thoroughly. Before serving, add cabbage, corn beef, pickle, onion and mayonnaise. Toss lightly. Makes 6 servings.

CONGEALED SALAD

Tommy Trakas

2 sm. boxes lime jello or 1 large box
1 stick butter - melted
1 cup crushed pineapple
1 cup sugar
1 cup chopped pecans
2 well beaten eggs
1 box vanilla wafers - enough to cover top of
 jello
3 small or 1 large box dream whip
1 small pkg. cream cheese

Mix jello by directions, when jelled, put
vanilla wafers on top. Mix other ingredients
and pour on top of vanilla wafers.

Mix dream whip and cream cheese and pour
on top of that and let chill.

CAESAR SALAD

Stephen Baker

4 cloves garlic
1 Tbsp. Bermuda mustard
3 eggs yolks
5 Tbsp. vinegar
10 Tbsp. oil
crutons (2 slices bread cubes toasted)
accent
lettuce

Press garlic cloves into wooden salad bowl.

Remove excess garlic. Add mustard and eggs. Mix well. Add vinegar and oil. Mix well. Add crutons and crisp lettuce and toss until dressing is thoroughly mixed. Season with accent. Serves 6.

CONGEALED STRAWBERRY SALAD

Mark Moore

2 pkgs. strawberry jello
2 cups hot water
2 small pkgs. frozen strawberries
1 large can crushed pineapple
3 medium bananas (mashed)
1 cup pecans (chopped)
1 pint sour cream

Mix jello and water according to directions on box. Add pineapple, strawberries, bananas, and pecans. Mix well. Put one half mixture in pan. Let it congeal in refrigerator.

When it has congealed, spread sour cream over it and add the other half of mixture.

Return to refrigerator. Let congeal.

Serve on lettuce leaf in squares.

GRAPE ASPIC WITH ICY MELON BALLS

Francene Hilton

1 3/4 cups bottled grape juice
1 teaspoon grated lemon or lime rind
1 package (3 oz.) lemon flavored gelatin
2 1/2 cups melon balls
 (use one kind or a combination - I like
 watermelon, cantaloupe, and honey dew)
mint leaves
chicory
Spice and Honey Cream Dressing

Method:

Combine grape juice & lemon or lime rind in saucepan; bring to boil. Pour over gelatin in a bowl; stir until gelatin is dissolved. Chill just until mixture begins to thicken. Stir in 1 1/2 cups melon balls and chill remainder of balls. Pour into 3-cup mold or into 6 individual molds. Chill until firm.

To serve:

Unmold onto chilled plate. Garnish with remaining melon balls, mint leaves and chicory. Serve with

SPICE AND HONEY CREAM DRESSING

Combine:

1 cup dairy sour cream
1 tablespoon honey
1/2 teaspoon ground cinnamon
1/2 teaspoon grated lemon or lime rind

Mix thoroughly and chill.

1 head lettuce
1/4 lb. Swiss cheese, cut in strips
1/2 cup sliced, ripe olives
1 4 oz. can (1/2 cup) pimiento, chopped
1 2 oz. can (3 tablespoons) anchovies, chopped

1/3 cup salad oil
3 tablespoons wine vinegar
1/2 teaspoon salt
Dash pepper
1 clove garlic, minced

Break lettuce in bite-size chunks. Add
cheese, olives, pimiento, and anchovies.

In jar, combine oil, vinegar, salt, pepper
and garlic for dressing. Shake well.

Pour dressing over vegetables and toss
lightly. Serves 10.

PUDDING FRUIT SALAD

Danny Thiets

1 regular size pkg. Instant Vanilla pudding
1 1/4 cup col milk

Mix, let stand till thick.

1 cup (drained) mandarin orange slices
1 cup (drained) crushed or tidbit size
 pineapple
2 cups miniature marshmallows
1 cup cream - whipped ($\frac{1}{2}$ pint)
2 large bananas, sliced

Fold all together and let stand several hours.

Can be made by making up the pudding mix the night before and drain the fruit and let it stand. Then in the morning mix it and let it stand till dinner time.

FROZEN STRAWBERRY - PINEAPPLE SALAD Meg Riley

- 1 8 oz. or 9 oz. can pineapple tidbits
(3/4 to 1 cup)
- 1 cup strawberries (strained frozen or fresh)
- 8 marshmallows (cut in small pieces)
- 1/4 c. broken pecans
- 1 Tbsp. gelatin
- 2 Tbsp. cold pineapple syrup
- 1/4 cup hot pineapple syrup
- 1/4 cup mayonnaise
- 1 cup heavy cream (whipped)

Drain pineapple, reserve liquid. Combine pineapple, strawberries, marshmallows and pecans. Soften gelatin in 2 Tbsp. cold pineapple syrup. Dissolve in 1/4 cup hot pineapple syrup. Add to fruit nut mixture. Fold mayonnaise into whipped cream then fold into fruit mixture and freeze

CONGEALED VEGETABLE SALAD

Patricia Rhyne

1 c. shredded cabbage
1 c. diced green peppers
1 c. diced celery
1/2 c. pimientos chopped
1 pkg. lemon Jello (3 oz. size)
1/8 c. vinegar
1/8 tsp. salt
1/8 tsp. pepper

Dissolve jello in $1\frac{1}{2}$ c. boiling water,
add vinegar, salt and pepper. Let congeal
until slightly thick; add the above
vegetables and let congeal completely.
Serve on lettuce with favorite salad dressing.

TIM'S SALAD

Tim Lyles

1 apple sliced and diced
1/2 cup of raisins
enough mayonnaise to suit taste

Mix well and serve on leaf of lettuce

FRUIT SALAD

Denise Sirois
Melanie Chitwood

1 small can pineapple chunks
1 small can apricots or fruit cocktail
8 marshmallows, cut up
1/2 cup pecans, chopped
1/2 pint sour cream

Drain fruit and cut into bite sized pieces.

Combine fruit, marshmallows and nuts; fold
in sour cream and chill.

Note: Flavor improves after 24 hours.

Yield: 8 servings.

PINEAPPLE SALAD

Mark David

1 No. 2 size can chunk pineapple (drained)
1 cup sour cream ($\frac{1}{2}$ pint)
5 oz. miniature marshmallows
1 cup cocoanut

Mix sour cream, marshmallow; add pineapple
and cocoanut. Garnish with strawberries and
sliced bananas. Dip banana slices in lemon
juice to keep from turning black.
Would feed a large crowd so would recommend
cutting recipe for family.

ASHEVILLE SALAD

Moore Patton

2 cups tomato soup
2 pkg. cream cheese
1 pkg. gelatin, dissolved in $1/3$ c. water
1 $1/2$ cups celery, onions, olives chopped fine
For the $1/2$ cup you can use nuts.
 $3/4$ c. mayonnaise

Heat soup and add cream cheese and mix well.

Add gelatin and cool.

Add mayonnaise and vegetables. Pour in individual molds. Serves 8 or 10.

APPLE LEMON SALAD

Moore Patton

1 pkg. lemon jello
2 cups chopped apple with peeling left on
1 cup finely chopped celery
 $1/2$ cup chopped nuts
 $1/2$ cup mayonnaise

Mix jello as directed on pkg.; mix in mayonnaise. Chill slightly. Fold in remaining ingredients. Pour in individual molds. Serves about 8.

1 can (1 pint, $1\frac{1}{2}$ oz.) tomato juice
1/4 tsp. celery salt
1/4 tsp. onion salt
1/2 small bay leaf
1 envelope unflavored gelatin

Heat 1 cup of the tomato juice with the celery salt, onion salt, and bay leaf to simmering; keep below simmering for about 5 minutes. Remove bay leaf. Meanwhile sprinkle gelatin over remaining tomato juice to soften. Add hot tomato juice; stir until gelatin is dissolved. Turn into four 1/2 cup molds. Chill until set; unmold.

PINEAPPLE GELATIN MOLD

Eugene Taylor

1 large box lime jello
1/2 pint sour cream
1 303 size can crushed pineapple
1/2 cup chopped nuts
4 0 5 red cherries - chopped fine

Dissolve jello in 1 cup of hot water.

Use the juice from the 303 size can of pineapple and enough water to make 1 3/4 cups. Add the 1 3/4 cups juice and water to the 1 cup of jello. Add the 1/2 pint of sour cream and beat. Let chill until almost set. Add the crushed pineapple, 1/2 cup chopped nuts, and cherries. Mix by hand several times. Chill. Take out of mold and garnish with red cherries.

CERMAN POTATO SALAD

Joey Walkowiak

2½ lbs. potatoes (cooked in skins)
8 slices bacon (cut in small pieces and browned)
¾ c. water
¼ c. vinegar
⅓ c. sugar

Combine water, vinegar, and sugar and thicken with a little cornstarch. Add bacon bits and pour over peeled sliced potatoes. Add chopped celery, onion, green pepper and boiled eggs if desired.

FRENCH DRESSING

Angela Mitchell

2 Tbsp. powdered sugar
1/2 tsp. french mustard
1/2 tsp. paprika
1/2 tsp. worcestershire sauce
1 clove garlic
dash tabasco sauce
pinch of salt
3 Tbsp. vinegar
3 Tbsp. catsup
2 Tbsp. mayonnaise
9 Tbsp. oil

Combine sugar & seasonings and alternately
add vinegar, catsup, mayonnaise and oil.

Use a mixer or egg beater to thoroughly
blend the ingredients.

Left-over dressing may be stored in a jar
in refrigerator.

PERSIAN DRESSING

Catherine Eichenlaub
(Miss Catherine)

1 cup granulated sugar
3/4 cup vinegar
1/2 cup Mazola or Mineral oil
1 small onion
1 clove garlic
1 Tbsp. salt
1 Tbsp. dry mustard
dash red pepper
1 can Campbells tomato soup

Mix well. This requires no cooking.

ROQUEFORT DRESSING

Russ Craig

Mix the following:

1 1/4 ounce wedge Roquefort cheese (mashed)
1/2 cup sour cream
1 tablespoon lemon juice
1/4 teaspoon salt
dash pepper
little garlic salt

BLUE CHEESE DRESSING

Barbara Furyk

- 1 pint sour cream
- 2 Tablespoons vinegar
- 2 heaping tablespoons mayonnaise
- 1 tsp. salt
- 1/2 tsp. garlic salt
- 1/2 tsp. celery salt
- 1/2 tsp. black pepper
- 1/2 tsp. paprika
- 1/2 lb. coarsely crumbled blue cheese

Combine above ingredients. Gently stir in
1/2 lb. blue cheese. This make enough
dressing for 6 to 8 salads.

THOUSAND ISLAND SALAD DRESSING

Mix the following:

- 1 cup Miracle Whip Salad Dressing
- 3 Tbsp. chili sauce
- 2 hard boiled eggs (chopped)

FRUIT SALAD DRESSING

Canned pineapple juice (about 1 c.)
4 T. flour or cornstarch, if preferred
3 T. sugar
2 eggs
1 T. butter
1 c. cream (whipped or dream whip)

Drain juice from canned pineapple. (Add regular pineapple juice to make 1 cup.)

Mix sugar and flour and add flour mixture.

Cook, stirring constantly until thickened.

Place over hot water; add eggs, beaten until light, and butter. Cook about ten minutes, stirring to prevent lumping. Cool and place in refrigerator until ready to serve.

Whip cream and fold into chilled mixture just before serving.

BAR-B Q SLAW

Patti Barger
Donna Cladden

1 head cabbage, grated
1 cup tomato catsup
2 tsp. bar-b q sauce
3 Tbs. mustard
1 tsp. Texas Pete Hot Sauce
3 Tbs. Heinz 57 Sauce
1/2 cup mayonnaise
4 Tbs. sugar
3 Tbs. vinegar
Salt & pepper



vegetables

Cook 2 packages frozen mixed vegetables in 1/2 cup water for 5 min. Drain and save water. Season with 1 tsp. salt, 1/2 tsp. garlic salt, 2 Tbsp. butter. Then place in greased casserole. Pour over the following sauce: Melt 1/4 cup butter, stir in 1/3 cup sifted flour and vegetable water combined with sour cream (1/2 pt.). Add 1/4 cup Parmesan cheese, pinch of nutmeg, thyme, marjoram, 1/8 tsp. garlic salt and 2 Tbsp. dry sherry wine and 1 tsp. salt. Cover with buttered bread crumbs, if desired. Bake 350° - 45 min. to 1 hour. Serves 6 to 8.

4 to 6 Idaho potatoes
3/4 stick margarine
salt
pepper
1 c. bread crumbs
3/4 c. grated cheese

Peel potatoes and cut into eight pieces,
lengthwise. Place potatoes in baking dish.
Melt margarine and pour over potatoes.
Add salt and pepper. Toss together bread
crumbs and grated cheese. Sprinkle over
potatoes. Cover and bake at 350° for
about 1 hour or until potatoes are tender.

RICE CASSEROLE

1 stick oleo
1 cup unwashed rice
1 onion chopped fine
2 cans beef consomme soup
2 cans button mushrooms

Put oleo and onion in casserole dish and brown slightly; add rice and stir well. Then pour two cans of consomme soup over this, stirring again. Add two cans of button mushrooms, plus the juice. Stir lightly again, cover casserole, and put in 325° oven for 1½ hours. This goes well with all meats.

2 16 oz. or 18 oz. cans Pork & Beans
3/4 cup brown sugar
1 tsp. dry mustard
6 slices bacon, cut in pieces
1/2 cup catsup

Empty 1 can pork and beans into bottom of greased casserole. Combine sugar and mustard, sprinkle half of mixture over beans. Top with remaining beans. Sprinkle rest of sugar mixture, chopped bacon, and catsup over beans.

Bake uncovered in slow oven (325°) for 2 1/2 hours. Makes 8 servings.

4 c. grated raw sweet potatoes
1 c. raisins
1 c. cane syrup
3 eggs
1 c. sweet milk
1/2 t. cloves
1/2 c. shredded coconut
1/4 c. butter
1 t. cinnamon
1 c. sugar
1/2 c. chopped nuts
1 t. allspice

Mix ingredients, beating eggs and adding last.

Heat butter in baking dish. Pour mixture in and stir until blended. Bake at 300°

When crusted around edge and top, turn under and let crust form again. Do this twice allowing the last one to remain.

Bake approximately 40 minutes. Serve with cream or nutmeg sauce.

CRISP ONION RINGS

Susan Martin

1 cup flour
1 cup milk
1/4 tsp. salt
1 tsp. baking powder
1 egg
1 Tbsp. cooking oil
4 large onions

Beat egg, milk and oil. Add dry ingredients.

Let stand while you peel onions. Slice and divide. Cook in 3/4" hot oil - 350° in deep fat cooker.

QUICK BARBECUE BEANS

Mary Dow

1/2 lb. ground beef
2 lb. can of pork and beans
1/2 cup of barbecue sauce
1 small onion

Chop onion fine. Mix with meat in a saucepan until meat is brown. Then add barbecue sauce and beans. Let simmer 10 to 20 minutes.

4 slices of bacon
1 can sliced pineapple
1 can (1 lb.) pork & beans
2 Tbsp. brown sugar
1/3 cup all purpose barbecue sauce

Cook bacon in skillet until crisp -
drain and crumble. Pour off all but 2
Tbsp. bacon drippings from skillet. Add
sliced pineapples and saute until lightly
browned; remove and set aside. Combine
remaining ingredients and bacon in skillet.
Top with pineapple and heat.

1 hour 15 minutes before serving:

Preheat oven to 350°

In 15 $\frac{1}{2}$ x 10 $\frac{1}{2}$ inch roasting pan, combine

2 cups apple juice

1 1/4 tsp. salt

1/8 tsp. cinnamon

1/8 tsp. mace

1/8 tsp. black pepper

Cut 3 medium acorn squash in half. Remove seeds. Place cut side down in apple juice.

Bake 45 minutes. Turn and baste. Bake

10 minutes more or until fork tender.

Spoon apple juice into centers of squash just before serving. Serves 6

SQUASH CASSEPOLE

Morris Deaver

1 can Cream of Chicken Soup

Sliced squash, boiled with onion in it.

Drain squash and onion when done.

Add 1/2 stick margarine to squash, mash, and season to taste.

Combine squash mixture and chicken soup.

Pour into casserole dish.

Cover with bread crumbs, crushed potato chips, or crushed saltines.

Bake in moderate oven until top is golden brown.

HOPPING JOHN

William Sneed

1 cup raw cow peas (dried field peas)

4 cups water

2 teaspoons salt

1 cup rice

4 slices bacon fried with

1 medium onion, chopped

Boil peas in salted water until tender.

Add peas and 1 cup of the pea liquid to rice, bacon with drippings and chopped onions. Put in double boiler and cook for 1 hour or until rice is thoroughly done. Serves 8.

GREEN BEAN BAKE

Mrs. Clyde Hatchford

1 can Campbell's cream of mushroom soup
1 tsp. Worcestershire sauce
3 cups cooked green beans
Dash pepper
1 can (3 $\frac{1}{2}$ oz.) French fried onions

In 1 qt. casserole, stir soup with sauce.

Mix in beans, pepper, and 1/2 can onions.

Bake at 350° for 20 minutes. Top with
remaining onions and bake for 5 minutes more.

Serves 6.

BROILED TOMATOES

Mrs. Clyde Hatchford
St. Michael's Cafeteria

6 tomatoes
1 $\frac{1}{2}$ cups diced cooked chicken
1/2 cup olives
1/2 cup mayonnaise
1 Tbsp. steak sauce
1 cup corn
2 Tbsp. butter
Salt

Scoop out tomatoes and stuff with above
mixture. Broil.

SWEET POTATO SOUFFLE

Fred Setzer

2 cups cooked mashed sweet potatoes
3/4 cup hot milk
1/3 cup butter
1 teaspoon grated lemon rind
3/4 teaspoon salt
Few grains pepper
3 stiffly beaten egg whites

Add hot milk and butter to hot mashed potatoes; beat until fluffy. Add lemon rind, salt and pepper. Fold in egg whites, beaten stiff but not dry. Pile lightly into greased casserole. Bake in moderately hot oven (375 - 400°) for 20 - 30 minutes or until puffy and browned. Vary plain souffle by folding in 1 cup chopped marshmallows, nuts, or varied dried fruits.

PEA CASSEROLE

Joe Foster, Jr.

- 1 can English peas drained with 1/3 cup liquid saved
- 1 can cream of Mushroom soup
- 1 stack cheese ritz crackers crushed
- 1 can french fried onion rings

Mix liquid from peas with mushroom soup.

Spread peas in casserole dish, pour soup over peas, Sprinkle crackers over soup and top with onion rings. Bake 30 minutes or until soup bubbles at 350°

SUMMER SQUASH CASSEROLE

Greg Alger

1. Generously butter casserole dish.
2. Slice a layer of squash on bottom of dish.
3. Slice a layer of onions on the squash.
4. Slice a layer of tomatoes on the onion and dot with butter.
5. Fill the casserole alternating layers.
6. Salt layers and pepper to taste.
7. Top with buttered bread crumbs and bake at 375° approx. 1 hr. 15 min.

STUFFED CABBAGE

Laura Sledzewski

1 large head of cabbage
1 cup uncooked Minute Rice
2 lbs. ground beef (chuck)
1 large onion (chopped)
1 1/2 cups milk
2 eggs
salt
pepper

Remove core from cabbage and cook cabbage head
in boiling water until it is translucent.

Cook Minute Rice according to package directions.

Combine remaining ingredients in a large bowl,
and add rice. Separate cabbage leaves and
remove thick portion of stems with paring
knife. Roll meat mixture in each leaf.

Place left over leaves at bottom of large
pot. Place stuffed cabbage in pot.

1 can tomato soup

Lipton Onion Soup (1/4 envelope)

Add these 2 ingredients over the cabbage rolls.

Add just enough water to cover cabbage rolls.

Cover and simmer for 2 hours. 4 - 6 servings.

GREEN PEA CASSEROLE

Russ Craig

In large skillet,

Melt 1/2 stick margarine

Add 1 med. chopped onion

Cook until tender.

Add:

- 1 can cream of mushroom soup
- 2 cans green peas, drained
- 2 hard boiled eggs, chopped
- 1 small can water chestnuts, chopped
- 1 tsp. worchestershire
- 1 tsp. salt
- 1/2 tsp. pepper

Mix all and put into 1 1/2 qt. baking dish. Put buttered bread crumbs on top.

About 15 min. before serving, place in 350° oven and heat thoroughly.

SPINACH CASSEROLE

Kate McCloskey

- 4 packages chopped spinach, cooked
and drained
- 2 packages onion soup mix (Knorr)
- 2 cartons sour cream

Mix together above ingredients. Place in
casserole, top with buttered bread crumbs.

Bake for 30 minutes in moderate oven.

CORN SOUFFLE

- 1 $\frac{1}{2}$ can creamed corn
- 3 saltine crackers, crushed
- 1 egg, separated
- 3 tsp. butter
- 3 Tbsp. milk

Butter a 1 qt. casserole; add the can of corn,
the egg yolk, crushed crackers, milk and
bits of butter; stir and mix well. Now
fold in the stiffly beaten egg white.

Sprinkle paprika on top and bake for 30
minutes in 350° oven.

2 cups chopped asparagus
 Juice from can
 1 Tbsp. salt
 1 tsp. pepper
 1 small pimiento
 3 eggs, beaten
 1 cup milk
 1 cup grated cheese
 1½ cups cracker crumbs (rolled)
 1½ sticks butter

Combine and bake at 350°.

SWEET POTATOES WITH ORANGE SAUCE

Mrs. Clyde Hatchford

Prepare in a saucepan:

1/2 cup Karo syrup
 1/2 cup brown sugar
 1½ Tbsp. corn starch
 1/2 cup orange juice
 Grated rind of 1 orange
 1/4 tsp. salt
 2 Tbsp. butter
 1/4 cup water

Pour over potatoes and bake until bubbly.

BROCCOLI CASSEROLE

Karen Schuerg

2 pkgs. frozen broccoli, cooked as directed
1 can cream of mushroom soup
1 cup grated sharp cheese
1 Tbsp. minced onion
1 cup mayonnaise
Ritz cracker crumbs

Line casserole with crackers. Mix all ingredients together. Put in baking dish and place remainder of cracker crumbs on top. Bake at 350° for 25 - 30 minutes.

NOTES

SUBSTITUTIONS

- 1 ounce chocolate = 3 Tblsp. cocoa + 1 tsp.
shortening
- 1 Tblsp. cornstarch = 2 tsp. flour for thickening
- 1 cup milk = $\frac{1}{2}$ cup evap. milk + $\frac{1}{2}$ cup water
- 1 cup milk = 4 Tblsp. powdered milk + 1 cup
water
- 1 cup sour milk = 1 cup sweet milk + 1 Tblsp.
lemon juice or vinegar
- 1 cup cake flour = 1 cup minus 2 Tblsp. all-
purpose flour
- 1 whole = 2 egg yolks (in custard)
- $\frac{1}{2}$ cup butter or margarine = $\frac{1}{2}$ cup shortening
 $\frac{1}{4}$ tsp salt
- 1 small onion = 1 Tblsp instant minced onion
- 1 tsp. dry mustard = 1 Tblsp. prepared mustard
- 1 tsp. baking powder = $\frac{1}{4}$ tsp. soda + $\frac{1}{2}$ tsp.
cream of tartar
- 1 cup catsup or chili sauce = 1 cup tomato sauce
+ $\frac{1}{2}$ cup sugar and 2 Tblsp.
vinegar
- 2 cups granulated sugar = 1 pound
- $2\frac{1}{4}$ firmly packed brown sugar = 1 pound
- $3\frac{1}{2}$ cups confectioners sugar = 1 pound
- 4 cups unsifted flour = 1 pound
- 3 teaspoons = 1 tablespoon
- 4 tablespoons = $\frac{1}{4}$ cup

Oven Chart

slow oven	250° - 325°
moderate	325° - 375°
moderately hot	375° - 400°
hot oven	400° - 450°
very hot	450° - 500°

Baking Chart

yeast loaf	400°	40 - 45 min.
yeast rolls		
plain	400°-450°	15 - 20 min.
sweet	350°-375°	15 - 25 min.
quick breads		
biscuits	450°	12 - 15 min.
muffins	400°-425°	20 - 25 min.
popovers	450°	20 min.
then	350°	15 - 20 min.
corn bread	425°	20 - 30 min.
nut bread	350°	50 - 75 min.
cake		
angel	325°	60 - 75 min.
sponge	325°	60 - 75 min.
cakes with shortening		
cup	350°	20 - 25 min.
loaf	300°	50 - 60 min.
layer	350°	25 - 35 min.
fruit cake	250°-275°	2 - 4 hrs.
cookies		
bars	350°	25 - 30 min.
drop	350°	10 - 15 min.
rolled	375°	8 - 12 min.

Roasting Guide

Beef	rare	300°-350°	18-20 min. per lb.
	medium	300°-350°	22-25 min. per lb.
	well-done	300°-350°	27-30 min. per lb.
Lamb		200°-250°	35-40 min. per lb.
Fresh Pork		300°-350°	35-40 min. per lb.
All rolled roasts	-	add 10-15 min.	per lb.
Chicken		325°-350°	22-30 min. per lb.
Duck		325°-350°	20-25 min. per lb.
Turkey		250°-325°	15-25 min. per lb.

